CAPITAL CITY RECIPES

By

Raleigh, N. C. First Presbyterian Church.
Woman's Auxiliary

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CAPITAL CITY RECIPES

THIRD EDITION

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BY THE

LADIES OF THE PRESBYTERIAN CHURCH

OF

RALEIGH, NORTH CAROLINA.

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RALEIGH
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PREFACE.

This little volume is published by the ladies of the Aid Society of the Presbyterian Church of Raleigh, and the Recipes composing it have been obtained from the manuscript collections of some of the most noted of our housekeepers. It meets a grave want of the present generation in its perfect reliability. It has been conscientiously compiled of often-tried and long-proved formulas, and will be invaluable to the young housekeeper for its accuracy and to the older matron for the memories its dishes will revive of the good times when "mother's old cook" dressed the Christmas turkey and baked the wedding cakes. It only remains for us to hope that it will prove a strong and true help, and to beg all who give these Recipes a trial to preserve their proportions carefully and thoroughly in justice to those who have so cordially conributed them.

THE COMMITTEE.

SOUPS.

"A soup boiled is a soup spoiled."

CROUTONS TO SERVE WITH SOUP.

Take stale light-bread, slice rather thickly, cut off the crusts, take a sharp knife and cut the bread in squares about ¾ of an inch each way, or 1 inch long and ½ inch wide; put into the stove-pan and brown quickly; send on with the soup in a fancy dish on fringed napkins. Put 4 or 5 into each soup-plate before serving.

BRUNSWICK STEW.

Water—Quarts,	5
Bacon—Slices,	4
Onion	1
Peeled Tomatoes—Quarts,	2
Corn—Ears,	4 or 5
Large Potatoes,	5
Butter Beans—Pint,	½
Young Chickens,	2
Bread Crumbs, sifted.	
Salt and Pepper.	
Walnut Catsup, Worcestershire Sauce or Pepper Sauce.	

About 4 hours before dinner put into the soup-pot the water, bacon and sliced onion; let the water boil for an hour, then put in the tomatoes, the corn cut from the cob, the potatoes cut up and the butter beans; let it come to a boil again and add the chickens cut into pieces. Suffer it to cook until the chicken drops from the bone; take out the bones and skin; thicken with the bread crumbs; then season with the salt, pepper and catsup or sauce. VIRGINIA.

TOMATO PUREE.

Tomatoes—Quart cans, ... 1
Milk—Pints, ... 1
Butter—Pound, ... ¼
Cloves—Dozen, ... ½
Sugar—Teaspoonfuls, ... 1

Add salt, spoon of soda dissolved in water just before taking off.

Heat the tomatoes and strain through a sieve; then add the milk and seasoning and boil 10 minutes. Cut lightbread in ¼-inch squares, brown them in a little lard, and drop in the soup just before serving.

MRS. J. M. HECK.

CONSOMME.

Amount of Beef desired.
Cold Water—Quarts, ... 1
Salt to 1 quart—Teaspoonfuls, ... 1
Carrot, ... 1
Turnip, pared, ... 1
Onion, ... 1
Cloves, ... 3
Parsley.
Egg, ... 1

To every pound of beef and bone put 1 quart of cold water; skim carefully as it comes to a boil and add salt. One hour before it is done add the carrot, turnip, and onion, stuffed with the 3 cloves, and a little parsley. Clarify it with the white and shell of an egg mixed with a little cold water and some of the hot soup; boil together 15 minutes ; skim and strain until clear.

MOCK TURTLE SOUP.

Beef Shank, ... 1
Water—Gallons, ... 2
Beefsteak—Pound, ... 1
Pepper, Salt and Onions.
Thyme—Bunch, ... 1

Black Pepper.
Cloves, ... 2 or 3
A few Allspices.
Eggs (hard boiled), ...12
Brown Flour.
Wine to taste.

Put beef shank on at sunrise with the water, let cook gently until nearly time to serve. In the meantime chop the beefsteak as fine as for sausage-meat; make into balls; after seasoning with pepper, salt and onion fry; throw into the soup, add the bunch of thyme, with plenty of black pepper, the cloves and allspice; chop up the eggs, stir in soup, thicken with the brown flour, add wine to taste and serve very hot.

MRS. EDWARD WARE (Georgia).

GUMBO.

Chickens, ... 1 grown or 2 young.
Lard.
Onion (medium-sized) .. 1
Flour.
Warm Water—Quarts, .. 3
Okra—Quarts, ... 2
Tomatoes—Pints, ... 1
Pepper and Salt.
Catsup and Chili Sauce.

Put into a frying-pan enough lard to fry the chickens; let it get hot; cut up the onion into the hot lard; let it brown; cut up the chicken and flour it as for frying, then drop into the hot lard and fry until done. Have ready your soup-pot of hot water; empty the whole contents of the frying-pan—chicken, gravy and onion—into the soup-pot; set on the back of the stove and simmer slowly. You can begin this soup about 11 o'clock for a 2 o'clock dinner. About 12 o'clock cut up the okra very fine and put into the soup. When the chicken drops from the bone, take out the bones, cut up the meat fine and put it back into the pot, of course leaving out all skin and gristle; cut up the tomatoes into the soup; let cook and season very highly with salt and pepper and catsup or sauce. MRS. McKIMMON.

BEEF SOUP WITH VEGETABLES.

Shank of Beef or 10-cent Soup Bone.
Cold Water—Quarts, ... 3
Okra—Quart, ... 1
Tomatoes—Pint, ... 1
Corn and Butter Beans at your discretion.
Irish Potatoes, ... 2
Salt and Pepper, Walnut Catsup or Worcestershire Sauce.

Crack the bone in several places and put on about 7 o'clock in the morning with cold water; set on back of stove and let it come slowly to a simmer; at 9 or 10 o'clock mince very fine the okra and tomatoes and throw them in the soup-pot. You can put in corn and butter beans at your discretion. Cut the Irish potatoes into the soup and let all simmer slowly but steadily until dinner time. Before taking off season with the salt and pepper and a tablespoonful of catsup or sauce.

CHICKEN SOUP.

Grown Fowl, ... 1
Cold Water—Quarts, ... 3
Raw Eggs (yolks), ... 2
Sweet Milk—Cup, ... ½
Rice—Tablespoonfus 2
Butter—Tablespoonful, ... 1
Season with chopped Parsley, Pepper and Salt.

Put chicken on and let cook slowly until the meat drops from the bone; take out the chicken and add rice. About 10 minutes before serving add the other ingredients.

OYSTER SOUP.

Oysters—Quarts, ... 1
Milk—Quarts, ... 1
Butter—Heaping tablespoonfuls, ... 2
Powdered Crackers—Heaping tablespoonfuls, 2
Juice of one Lemon.
Mace—Blades, ... 4
Salt and Pepper to taste.

Heat milk and oyster liquor in separate sauce-pans; work the butter into the cracker crumbs, pour on this the boiling milk, stirring smoothly, and add hot oyster liquor. Just before serving pour in the oysters and let boil up. When taken up add lemon juice.

CREAM POTATO SOUP.

Potatoes—Quart,	1
Water—Pint,	1
Milk—Quarts,	2
Butter—Tablespoonfuls,	1
Chopped Parsley—Tablespoonfuls	1

Salt to taste.

Boil potatoes until soft. The water will then be reduced to one-half. Mash the potatoes in the water and pass the whole through a sieve, when there should be one quart of the potato and water. Add the milk and return to the fire. When the soup is boiling, stir in the butter, adding salt to taste, cook until creamy.

MRS. PAUL LEE.

FISH.

OBSERVATIONS ON BOILING AND FRYING FISH.

Fish that is to be boiled should be put into cold salt water to make it firm. When ready to cook it must be put into cold water, when it boils skim with care, throw a cup of cold water into the kettle to check the extreme heat, then keep it simmering only for fear the outside skin breaks before the thickest and inside is done.

To judge if a large fish be done, draw up the palate in fish kettle and with a thin knife try if the fish comes easily from the bone at the back. Be careful not to break it. If done lift the drainer out, for if left in the water, the fish becomes soft. Set it across the kettle and cover with a cloth till dished. Always put salt in the water before cooking.

BROILED SHAD.

Prepare the fish, have a long griddle very hot, grease with butter, place the fish on it and broil well done, turning frequently. Brown nicely, occasionally basting with butter. Serve on a hot dish garnished with parsley and sliced lemon. Use butter freely.

SHAD—STUFFED AND BAKED.

Prepare the fish and rub with pepper and salt inside and out; cut off the crusts from half a loaf of stale bread, crumble fine and season with about 1 teaspoonful of salt, a small teaspoonful of celery seed, ½ teaspoonful of pepper, a small onion chopped fine and butter the size of an egg—cut into bits. Stuff the fish with this dressing, tie up firmly and lay into a baking-pan with enough water to barely cover, cut into the water a piece of butter as large as an egg, and place in the stove. When it begins to cook baste frequently until done. Garnish with hard-boiled egg cut into rings, and pour the gravy from the pan over the fish.

MRS. JAMES McKIMMON.

SALMON CROQUETS.

Drain the liquor from 1 can of salmon. Mix the meat with same quantity of bread crumbs. Season with salt and pepper, mold into shapes and drop into boiling lard.

STEWED OYSTERS.

Oysters—Gallons, ... 1
Butter—Pounds, ... ½
Fresh Milk—Pints, ... 1
Crackers.

Put the oysters with the liquor and butter into a sauce-pan, season with pepper and put on stove to cook, stirring until the butter melts. At the same time set the milk on the back of the stove to heat; have a hot fire, and as soon as the oysters begin to frizzle add the milk; boil up once and pour in a bowl in which you have already broken crackers, and serve immediately. One secret of good stewed oysters is to cook quickly, and remove from fire just as soon as they boil.

MRS. CHARLES JOHNSON.

DEVILED CRABS.

Crab meat, either fresh or canned—Pints... 1
Eggs (hard boiled), ... 2
Butter (melted)—Tablespoonfuls, ... 2
Vinegar—Tablespoonfuls, ... 3
Pepper, Salt and Mustard to taste.
Raw Eggs (well beaten), ... 1

Drain the liquor from the crabs. For a dressing mash the yolks of the 2 hard-boiled eggs with 2 tablespoonfuls of melted butter; add the vinegar, pepper, mustard and salt, then stir in the raw egg, well beaten; now add the chopped whites of the 2 hard-boiled eggs, and mix dressing well through the meat; wash the shells and fill them lightly; put grated biscuit over the top and pour over each 2 tablespoonfuls of melted butter. Place in a pan and bake a light brown. Serve in an open dish dressed with parsley. MRS. O. H. FOSTER.

LOBSTER A LA NEWBURG.

Lobster—Cans, ... 1
Sherry—Pint, ... ½
Sweet Cream—Pint, ... ½
Corn Starch—Tablespoonfuls, ... 1
Salt and Cayenne to taste.

Cut the lobster into small pieces. Put into a saucepan and add the cream and sherry before putting on the fire. When he mixture is heated through add the corn starch, then the seasoning. Cook until sufficiently thick. Garnish with sliced lemon. MISS BEVERIDGE.

SCALLOPED OYSTERS.

One quart oysters. Take a shallow baking-dish, butter it well, put on a layer of oysters, sprinkle with a little salt and pepper; then a layer of bread crumbs, dot with bits of butter; then oysters again, and so on until the dish is full, having bread crumbs and butter at the top. Put over the whole ½ cupful of milk and ½ cupful of oyster liquid. Cover the dish and cook about ½ hour inside the stove, then remove cover, set on grate and brown.

SHRIMPS A LA NEWBURG.

Mash the yolks of four hard boiled eggs; add one cupful of cream blending until smooth. Cream two tablespoonfuls of butter and work into it two level tablespoonfus of flour. Add the yolks and cream and stir over hot water until thick and smooth. Add one can of shrimps which have been carefully washed and dried, cover and let stand five minutes, season with salt and pepper and when ready to serve, add four tablespoonfuls of sherry. MRS. PAUL LEE.

PICKLED OYSTERS.

Oysters—Gallons, ... 1
Vinegar (good)—Pints, ... 1
Salt to taste.
Cloves (whole)—Teaspoonfuls, ... 1
Pepper (whole)—Teaspoonfuls, ... 1
A little Mace (optional).

Drain the liquor from the oysters and put on to boil; when it begins to boil add the oysters and boil them until they begin to turn or frizzle; take them out with a strainer, and to the liquor add the vinegar and spices. Set in a cool place and they will keep several days, and will be found nice and convenient for luncheon, afternoon teas, etc.

MRS. JAMES WILLIAMSON (Graham).

PLANKED SHAD.

Split a roe shad down the back and take out the back bone, lay the fish open and pepper and salt it, fasten to a hickory plank or some other tasteless wood, and set in a good, hot oven, baste with drawn butter, mushroom or other catsup, a pinch of salt and red pepper.

FRIED OYSTERS.

Oysters—Quarts, ... 1
Eggs (yolks), ... 3
Biscuit or Cracker Crumbs.

Grate and sift crumbs and season with pepper and salt. Drain the liquor from the oysters and pour cold water over them; this will make them plump and firm. Take them out with a fork and sprinkle with salt and pepper. If very large, dip one at a time into the egg (which has been slightly beaten) and then into the bread crumbs. If small, press two together firmly and proceed as before. Have ready a frying-pan half full of boiling lard, deep enough to cover the oysters entirely; drop in the oysters and fry to a light brown. Take out with a perforated spoon and let every drop of lard drain off. Lay on brown paper folded; it will absorb the grease. Have the paper on a dish by the stove, keeping hot. Serve quickly on a hot dish covered with a fringed napkin. Be sure to have the lard boiling.

MRS. JAMES McKIMMON.

SHAD ROE.

Put the roes in a pan and cover with water and parboil, be careful not to break them. When done take from the water and cool, dust with pepper and salt, roll in flour and dip in beaten egg, roll in cracker dust, fry in boiling lard.

MEATS.

STUFFED HAM.

Select a round, thick ham weighing from 9 to 10 pounds; boil slowly and steadily for 3 hours; allow to stand in the liquor until cool enough to handle; skin and trim into good shape; draw the bone by standing the ham upright, grasping the knuckle and running a boning knife all around the bone. Fill the cavity with a dressing of bread crumbs, 2 well-beaten eggs, 1 teaspoonful of chopped parsley, butter the size of an egg, pinch of cayenne pepper, 1 teaspoonful of chopped onion, salt to taste, spices and herbs if liked; melt in a saucepan 1 large tablespoonful of butter, and as it boils stir in 2 tablespoonfuls of sifted flour until smooth; add 1 pint of the ham liquor, half of a small onion, 3 or 4 sprigs of parsley, a pinch of red pepper; let thicken. Place the ham in a roasting-pan, pour the sauce over it and bake 1½ or 2 hours, basting frequently; when done brush the surface with the beaten white of an egg, sprinkle over fine cracker crumbs, pour over ½ cupful melted butter and brown. MRS. WM. H. PACE.

ROAST TURKEY.

Turkey (8 pounds),	1
Hard Biscuit or Rolls,	12
Pepper—Teaspoonfuls,	1
Salt—Dessertspoonfuls,	1
Onions—Medium-sized,	1
Celery Seed—Teaspoonfuls,	1
Butter—Tablespoonfuls,	2
Eggs (beaten),	1

Rub pepper and salt into the turkey, inside and out, with the hand. Make a stuffing of the biscuit or rolls grated and the other ingredients. Stuff the day before cooking if the fowl has been well drawn—or if it has been killed and hung up for 24 hours previously. If the

turkey is fat, rub a little butter over it; if not, use it more plentifully. If the turkey is tough, steam 2 hours before baking; if tender, put immediately into the roasting-pan, as steaming or parboiling renders it tasteless. After placing the fowl in the pan sprinkle with flour and let the flour brown; then pour over it 1 pint of hot water. Baste frequently. Let it roast slowly about 2½ hours, or until a rich dark brown. Cut up the giblets (already cooked in the pan with the turkey), skim off the fat and serve in a gravy-boat. "AUNT BETTY."

ROAST DUCK.

Dress and stuff as for roast turkey, only adding 1 small teaspoonful of powdered sage to the stuffing. Serve with acid jelly.

SMOTHERED CHICKEN.

Take two young chickens, frying size or a little larger; split down the backs; rub into them salt and pepper, and lay them in a small baking-pan. Put in water enough to cover, a heaping tablespoonful of butter, cut into bits; cover with another pan and put into the stove. Let them cook until done, turning occasionally; then take off the cover, set them on the upper grate of the stove (inside), cut up another spoonful of butter over them, and let them brown nicely. Serve with gravy poured over them.

CHICKEN CROQUETTES, NO. 1.

Chickens (cold), ... 2
Mushrooms—Can, ... ½
Onion (grated)—Teaspoonfuls, ... 1
Butter—Tablespoonfuls, ... 1
Flour—Heaping tablespoonfuls. 2
Chicken Brother (or water)—Pint, ... ½
Salt and Pepper to taste.
Sherry or Madeira Wine—Wine-glassfuls,... 1
Eggs (yolks), ... 4
Eggs (well beaten), ... 2
Plate of Cracker Dust or Crumbs.
Lard for frying.

Chop the mushrooms into small dice, and chicken not too fine; put into a sauce-pan the onion and butter and let them begin to brown; then stir in the flour and chicken broth (if not at hand, water will do); then add the chicken and mushrooms, salt, pepper and wine; stir the mixture until it begins to boil; then draw the sauce-pan to the side of the fire, and stir in the yolks of eggs, after which pour the mixture upon an oiled dish and let it cool. Have ready a bowl containing the beaten eggs, a plateful of cracker dust or fine bread crumbs, and a frying-pan half full of lard over the fire; wet the hands with cold water and form the croquettes into pyramidal shapes, handle lightly and quickly, rolling them in the crumbs; dip into the beaten eggs; roll them again in the crumbs and fry a golden brown in the smoking lard; when done take out of the pan with a skimmer and lay on brown paper for a moment to free them from grease. Arrange on a hot dish and serve.

MRS. JULIAN S. CARR.

CHICKEN CROQUETTES, NO. 2.

Chicken (boiled), ... 1
Milk—Pints, ... 1
Rind of 1 Lemon.
Onion (small), ... 1
Flour—Tablespoonfuls, ... 1
Corn Starch—Tablespoonfuls, ... 1
Butter (leight weight)—Pound, ... ½
Eggs (unbeaten), ... 2
Few Sprigs Parsley, minced.
Lemon Juice—Teaspoonfuls, ... 1
Cayenne Pepper—Saltspoonful, ... ½
Cream—Tablespoonfuls, ... 2
Egg (yolk), ... 1
One plate of Bread Crumbs.
Lard for frying.

Take off all meat from the chicken, rejecting skin, fat and bones, sprinkle with salt and pepper, put upon a board and chop fine. Put into a sauce-pan the milk, rind of lemon and onion, cut in slices; boil them until

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the milk is well seasoned, then remove the lemon peel and onion. Put into another sauce-pan the flour and corn starch and mix the butter wtih them; melt, stirring to make smooth. Then put the butter mixture on the hottest part of the stove, pour in half the boiling milk, stir all the time; as soon as this simmers pour in the other half of milk, stirring constantly until it boils again. Then, having previously prepared and mixed the unbeaten eggs, parsley, pepper and lemon juice, rub these into the mixture; stir briskly to keep the eggs from becoming lumpy; boil it until it adheres to the sides of the kettle, but falls away from it in stirring. Pour it over the chicken and mix thoroughly. Put away in a cold place for several hours, until not only cold, but stiff. Mix the cream with the yolk of an egg, roll the croquettes into shape, dip into egg mixture, then into crumbs (well sifted), and fry in boiling lard.

MRS. CHAMBERS LAIRD (Haw River).

CHICKEN PILLAU.

Chicken (grown), ... 1
Rice—Cups, ... 2
Salt—Dessertspoonfuls, ... 1
3 or 4 slips fat Bacon.
Eggs (hard boiled—yolks), ... 3
Butter—Tablespoonfuls, ... 1
Salt and Pepper to taste.

Boil the chicken until done; take it out and set back of the stove, covered, to keep hot. Put the rice (well washed) into the liquor in which the chicken was boiled, and cook together. If there is not enough liquor to cook it add warm water, season with salt while cooking, and throw in the slips of bacon. Make a dressing of the yolks of the eggs mashed, with the melted butter, a little of the chicken liquor, salt and pepper. Stir smooth; it should be of the consistency of salad dressing. Lay the chicken very hot on a hot meat-dish, pile the rice neatly on it so that it will be entirely covered, pour the egg dressing over the mounded rice, and cut up the whites of eggs in neat rings and lay over. Garnish with a fringe of parsley.

MRS. HENRY HULL.

CHICKEN PATE.

Chickens (boiled), ... 2
Milk (fresh)—Pints, ... 1
Onion (chopped)—Tablespoonfuls, ... 1
Nutmeg (grated), ... ½
Salt and White Pepper to taste.
Eggs (hard boiled—yolks only), ... 6
Sweet Cream—Pint, ... ½
Powdered Biscuit Crumbs—Pint, ... ½
Lemon, ... 1
Sherry (good),—Claretglassfuls, ... 1

Remove the skin, bone and gristle from the chicken and chop into small dice; make a stock of the onion, nutmeg, salt and pepper with the yolks of the eggs and mix into a smooth paste. Let it boil; while boiling thicken with the powdered biscuit crumbs. After cooking for about 10 minutes, and just before taking off, add the cream and juice of the lemon. Remove from the fire and add the sherry wine; let it cool. Mix this stock with the chicken, put it in ramekins or individual escallop dishes, buttered; grate bread crumbs over, brown, and serve very hot. If you have not the escallop shells, bake all together in a shallow baking-dish.

MRS. JAMES McKIMMON.

BROILED CHICKEN.

Take young, fat chickens, split down the back, and sprinkle with salt and pepper; grease a wire broiler slightly with butter; lay in the chickens over a hot bed of coals; keep turning every few moments until nicely browned; do not have any flame or smoke. When a rich brown lay on a hot dish on which you have already put buttered toast. Cut up small lumps of fresh butter over the chickens and place inside the stove until the butter melts, which will be in a few moments. Garnish with sliced lemon and serve hot and quickly.

STUFFED PARTRIDGES.

Partridges, ... 5 or 6
Crumbs of 5 or 6 biscuit.
Broiled Ham, lean—Slices, ... 1 or 2
Butter—Tablespoonfuls, ... 1
Salt and Pepper to taste.
Butter—Pound, ... ¼
Water—Pints, ... 1

Dress the birds as you would a chicken for baking and sprinkle wih salt inside and out; stuff with a dressing made of the bread crumbs mixed with the ham, tablespoonful of butter and seasoning. Place the birds in a pan that will just hold them, rub over with butter and dredge lightly with flour. Cut into bits ¼ pound of butter into the pint of water and pour over them. Set in a hot oven, baste well and brown nicely.

ANNA ALEXANDER CAMERON.

For broiled Partridges see Broiled Chicken.

CHICKEN MINCE.

Take the meat from 1 chicken and mince very fine; put into a sauce-pan with ¼ pound butter and stir until hot through; add a pinch of celery seed. Season with salt and pepper and serve on toast cut in squares.

MRS. ASHBY BAKER.

BROILED BEEFSTEAK.

Get a good tenderloin steak cut about 2 inches thick; lay on a hot griddle over a hot bed of coals; turn frequently until as done as desired; lay on avery hot dish; season with salt and pepper; cut over it large bits of butter; cover and set in stove a few minutes until the butter melts.

HAMBURG STEAK.

Have lean, fresh beefsteak chopped fine with a cleaver; take 1 ounce of chopped fat to 1 pound of meat; add a teaspoonful of salt, saltspoonful of pepper and a pinch

of cayenne to each pound. Have the pan hot—not greased; brown quickly on each side, then cook more slowly for 2 minutes.

VEAL CUTLETS.

Dip the cutlet in egg, then in bread crumbs, well salted and peppered. Drop in hot lard until brown.

MRS. ARMISTEAD BURWELL.

ROAST BEEF.

Make sure that you have a firm, fat, clear-colored piece of meat. The choice roast is the tip of the sirloin (last end of the hind quarter). The second choice is a cut along the rump. Tenderloin is too insipid for roasting, and round is juicy, but tough. Have a solid fire that will last 15 minutes at least. Dust the meat well with salt and pepper and just enough flour to dry the surface. Have the oven as hot as you can get it until the surface of the meat is seared; then lessen the heat. Have a rack in your roasting-pan to prevent the meat from touching the bottom. Have a little extra fat for basting. Do not put any water in the pan. Twelve minutes to the pound will cook the meat, with ten minutes extra for bones, unless desired very well done.

MISS CLARK.

BEEFSTEAK—STUFFED AND ROLLED.

Have a nice, lean piece of round steak without bone; make a stuffing as for turkey, adding a little onion; spread the stuffing evenly on the meat, roll it and tie it; melt a piece of butter the size of a hickory-nut in a cup of hot water and dash over the roll. Bake as a fowl, basting frequently. MRS. DUNCAN.

FRENCH DAUBE—FOR POOR AND TOUGH BEEF.

Season a thick steak with pepper and salt, fry slowly in a little lard, when well browned add a small quantity of water, ½ sliced onion, some minced parsley and thyme,

thicken with a spoonful of flour, closely cover and let simmer for an hour, add a pound can of tomatoes; let all cook until meat is ready to fall to pieces.

MINCED BEEF.

Beef—Pounds,	3½
Eggs,	3
Salt—Tablespoonfuls,	1½
Pepper—Tablespoonfuls,	1
Nutmeg,	1
Crackers (rolled fine),	4
Milk—Tablespoonfuls,	3
Butter size of an egg.	

Mince the beef fine and add the eggs, well beaten, and the other ingredients; stir well together; form into a loaf and bake two hours in a dripping-pan, basting frequently. MRS. H. B. BATTLE.

BEEF A LA MODE.

Round of Beef.	
Stale Bread—Loaves,	1
Salt and Pepper to taste.	
Large Onion (chopped fine),	1
Thyme—Sprigs,	2 or 3
Butter—Spoonfuls,	1
Cloves—Teapoonful,	½
Mace—Teaspoonful,	½
Nutmeg,	½
A few slices Fat Bacon.	
Water—Pints,	1
Sherry Wine—Pints,	1

Get a large, firm round of beef; cut off the skin and take out the bone; rub with salt and pepper; make a rich force-meat of the bread, butter, onion, thyme, cloves, mace and nutmeg; stuff the place from which the bone was taken with this force-meat; make incisions in the beef entirely through with a sharp knife, and slip into each a slice of fat bacon—stuffing into each inci-

sion with the force meat. Tie the beef around firmly with a tape, sprinkle the stuffing that is left over the top and set the beef aside until the next day, as this causes the seasoning to strike in. When ready to cook put it into the roasting-pan about four hours before dinner; put about a pint of water over it and roast very slowly, basting frequently. When about half done pour over a pint of sherry wine and renew the basting. One tumblerful of wine will season it very well.

MRS. HENRY HULL.

BARBECUED PIG.

Lay the pig in cold water until ready to use; wipe dry inside and out; rub over with melted butter; put in oven with a little hot salt water, and baste with water and then with melted butter until there is enoughdripping in the pan. When half done, brush pig all over with olive oil (or butter), pepper and a cupful of vinegar, and continue this basting every few minutes. When thoroughly done add a teacupful of catsup and, if not fat, a good piece of butter; base with this and let it dry in. Place on dish garnished with parsley, and serve with apple sauce. If the pig is whole, use dressing: 1 cupful of bread crumbs, a heaping tablespoonful of suet, spoonful of chopped parsley, teaspoonful of powdered sage, teaspoonful of salt, and dredge the pig lightly with flour, salt, and pepper. Put in apple or an orange in the pig's mouth when ready for the table.

MRS. A. M. McPHEETERS.

VEAL LOAF.

Veal—Pounds, ... 3
Eggs, ... 2
Crackers (rolled), ... 3
Milk—Cupful, ... ½
Butter, size of an egg.
Pepper and Salt to taste.

Chop the veal fine and mix with it the eggs (beaten) and the other ingredients. After mixing thoroughly press all down into a baking-dish and bake until nicely browned. It is good to slice when cold for lunch or tea.

MRS. HAVEN (New York).

BOILED MUTTON WITH CAPER SAUCE.

Leg of Mutton.
Butter—Ounces, ... 2
Flour—Dessertspoonfuls, ... 1
Water—Cupfuls, ... 1
Capers—Tablespoonfuls, ... 2

Wash the leg of mutton and wipe it dry; put on with boiling water; skim well; season with salt; boil slowly for 2 hours. To make the sauce, work the butter up with the flour, put into a sauce-pan with a little salt and stir in smoothly (stirring one way); add the cup of water, two tablespoonfuls of capers and a tablespoonful of thin liquor. Let simmer, and serve in a sauce-boat.

DEVILED HAM, NO 1.

For this purpose use the knuckle or odds and ends. Cut off all hard bits and see that at least a quarter of the amount is fat. Chop as finely as possible, reducing almost to a paste. For a pint boil of this make a dressing as follows: One even teaspoon of good mustard, one salt-spoon of cayenne, one teacup of vinegar. Mix mustard, pepper and add vinegar little by little. Stir this into the ham and pack in a mould; turn out upon a plate and garnish with parsley. This is a nice lunch or supper relish and makes good sandwiches.

SAUSAGE MEAT.

For 10 pounds lean meat take 1¾ pounds of leaf fat, 3½ ounces salt, 2 ounces pepper, 1 ounce powdered sage and 1 teaspoonful of cayenne. Grind 3 times.

MRS. HENRY HULL.

MUTTON MINCE—BAKED.

Cold Mutton.
Butter—Large tablespoonfuls, ... 1
Pepper and Salt.
Tomato Catsup or Worcestershire Sauce—
Tablespoonfuls 1
Bread Crumbs.

Mince the cold mutton very fine; put into a sauce-pan with a large tablespoonful of butter, pepper and salt, and a tablespoonful of tomato catsup or Worcestershire Sauce; stir until thoroughly hot; put into a shallow baking-dish, buttered; grate bread crumbs over the top; cut up bits of butter over that, and brown. Do not let it cook or it will be dry.

DEVILED HAM, NO. 2.

Slice cold boiled ham thin, with a good deal of the fat; lay on a hot griddle greased with butter and heat through until the edges curl up; place on a hot meat-dish and pour over it a sauce made of a large tablespoonful of butter (cut up into the saucepan from which the ham is taken), melt, and mix with it 1 tablespoonful of tomato catsup or Chili Sauce. If you use tomato mix a little pepper catsup with it, or ½ teaspoonful of black pepper. Serve very hot.

BRAINS COOKED WITH EGGS.

Wash the brains thoroughly, and boil in salt water a few minutes; mash them well; beat 2 eggs well and pour over the brains, stirring all the time to prevent burning.

MRS. ARMISTEAD BURWELL.

MIXED SANDWICHES.

Butter (melted)—Cupful, ... ½
Salad Oil—Tablespoonfuls, ... 1
Mustard—Tablespoonfuls, ... 1
Eggs (hard boiled), ... 2
White Pepper to taste.
Ham, Tongue and Chicken.

Chop fine equal quantities of ham, chicken and tongue; mix with the meat and melted butter, salad oil, mustard, yolks of eggs and pepper; mix thorough and spread on thin buttered bread, the crusts of which have been smoothly cut off. This quantity of dressing for about a pound of meat.

PEANUT SANDWICHES.

Finely chopped peanuts can be moistened with salt. This is a simple and delicious filling for sandwiches.

MRS. E. E. MOFFITT.

PEANUT PASTE.

Eggs,	2
Brown Sugar—Pounds	1½
Parched Peanuts—Quarts,	1

Beat eggs well and add sugar; then pound nuts fine and add. Grease a pan well and bake until it puffs up all over. When cold cut in squares.

FORCE-MEAT.

Equal quantities of bread crumbs, finely minced cold chicken and cold ham; add melted butter, pepper, salt, yolks of 2 hard-boiled eggs (chopped fine), a teaspoonful of mixed mustard, a teaspoonful of minced onion, a pinch each of cloves, allspice and sugar. Mix thoroughly and let it be moist, but not soft.

ANNA ALEXANDER CAMERON.

PIG'S HEAD PIE.

Take pig's head and feet and boil until thoroughly done, then take off meat and chop fine. Have eight hard-boiled eggs chopped fine, a small onion and six sprigs of thyme cut very fine, a little red pepper, also small teaspoonful of black pepper, 2 tablespoonfuls of butter and brains that were boiled in the head, strain cup of water it was boiled in and pour over the whole. Line a deep dish with pastry, fill almost full with mixture and lay on top crust. Bake in moderate oven and serve hot.

MISS ADELAIDE BOYLAN.

SALADS AND DRESSINGS.

CHICKEN SALAD, NO. 1.

Chickens, ... 2
Eggs (hard boiled), ... 6
Butter (not melted)—Tablespoonfuls, ... 2
Mustard—Tablespoonfuls, ... 1
Sugar—Teaspoonfuls 1
Salt—Teaspoonfuls, ... 1
Black Pepper—Teaspoonful, ... ½
Worcestershire Sauce—Tablespoonfuls, ... 1
Vinegar—Cupful, ... ½
Celery (cut up)—Quarts 1
A pinch of Cayenne.

Cut the boiled chickens into small pieces; chop the hard-boiled eggs fine and mix with chicken; stir the other ingredients into the melted butter and mix well with salad. If not moist enough add 1 tablespoonful more of melted butter, and vinegar to taste.

MRS. R. T. GRAY.

CHICKEN SALAD, NO. 2.

Eggs 12
Olive Oil—Tumblerfuls, ... 1
Mustard—Even tablespoonfuls 2
Salt—Even tablespoonfuls, ... 2
Sugar—Even Tablespoonfuls, ... 1
Red Pepper—Saltspoonfuls, ... 1
Vinegar—Large coffee cupfuls 1
Butter, size of a walnut.
Chickens (large), ... 4
Celery.

Beat the oil, drop by drop, into the yolks of 6 raw eggs; have ready six eggs that have been boiled four hours; mash the yolks of these, and rub into them the mustard, sugar, salt and pepper, finally adding the vinegar, and when well mixed add to the combined oil and

egg; melt the butter in a sauce-pan, pour in the dressing and cook slowly, stirring constantly until of the consistency of thin mush, which will be in a few moments. Pour in a screw-top jar and keep in a cool place. It will keep six weeks in winter. When ready to make the salad cut the chickens into large dice and moisten with ½ cupful of the essence in which the chicken was boiled, add to it the celery, pour over it the dressing, and let stand in a very cold place at least 2 hours before serving. There should be one-third as much celery as chicken.

MRS. JAMES McKIMMON.

SHRIMP SALAD.

Take 2 cans of shrimp, pick over, but do not wash; lay on fresh lettuce leaves, and pour over some mayonnaise prepared as above for chicken salad.

POTATO SALAD.

Juice of one Lemon.
Potatoes (large), ... 8
Sweet Cream—Pint, ... ½
Chopped Onion—Tablespoonfuls, ... 1
Salt and White Pepper to taste.
Eggs (hard-boiled—yolks only), ... 6
Vinegar—Cupful, ... ½

Boil the potatoes waxy, and when cold cut into thin slices; mash the yolks of the eggs and mix with the seasoning; stir the cream in last, and pour all over the cold potatoes; garnish with parsley. If not sour enough add more vinegar.

MRS. HARRY JACKSON (Atlanta).

SWEET-BREAD SALAD.

For six people wash and trim 1 pair of large or 2 pairs of small sweet-breads; boil for 20 minues; drop at once into cold water; when cold take out the veins and fat, cut into dice and add an equal quantity of chopped celery. Arrange upon lettuce leaves, cover with Mayonnaise Dressing and garnish with capers.

MRS. WILLIAMSON.

PEANUT CROQUETTES.

Bread Crumbs—Pint, ... ½
Cold Milk—Glass, ... ½
Finely Chopped Peanuts—Cups, ... 1

Stir in a double boiler over the fire until it is a smooth mass, then add the beaten yolks of 2 eggs and remove from fire. When cool form into cone shaped croquettes, dip in egg and cracker crumbs and fry a golden brown in boiling lard. Drain on brown paper and serve with Caramel or Maple Sugar Sauce.

MRS. E. E. MOFFITT.

DRESSED EGGS.

Take any number of eggs, boil hard and lay in cold water, peel and divide the whites, cut carefully the long way and lay the pieces in pairs on a dish. Mash the yolks with a small quantity of mustard; then season highly with salt and pepper, and add a small quantity of onion. Make the dressing in small balls, and place in the whites and close neatly as a whole egg.

MRS. K. D. WALKER.

EGGS STUFFED AND BAKED.

Eggs—Dozen 1
Butter—Tablespoonfuls 1
Mustard—Scanty Teaspoon 1
Lemon Juice—Lemons ..... ½
Cracker Crumbs—Pints 1
Milk—Pint ..... ½
Worcestershire Sauce—Tablespoonfuls 1
Chopped Parsley—Tablespoonfuls 1
Pepper and Salt to taste.

Boil eggs 20 minutes, drop in cold water, remove shells and cut carefully across and remove yolks, mash yolks very fine, add mustard; then butter and milk, crumbs, salt, pepper, parsley, lemon and Worcestershire sauce; mix well and fill whites, spread dish with the mixture, place eggs on it, sprinkle with crumbs and bake a light brown. Before serving garnish with parsley.

MRS. T. E. KENAN.

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PEANUT SALAD.

Remove the skins of fresh roasted peanuts, chop, but not too fine, and add an equal quantity of crisp celery cut fine. Serve on tender young lettuce leaves with mayonnaise dressing. MRS. E. E. MOFFFITT.

TOMATO JELLY.

This is very nice to serve as salad.

Stew a can of tomatoes with a small sliced onion, and salt and pepper until reduced one-half; strain through a fine sieve, pressing the pulp through. To a half pint of this pulp add two or three tablespoonfuls of gelatine that has been soaked in a little cold water for ten minutes; add a tablespoonful of vinegar and season sharply with cayenne pepper; turn into a suitable dish to cool that it will set an inch deep or more; when firm cut into squares and lay on lettuce leaves. Serve with Mayonnaise dressing. MRS. E. E. MOFFITT.

LOBSTER SALAD.

Lobster—Cans 1
Lettuce (large head) 1

Pick out the meat from a can of lobster in pieces not too small, keeping coral separate; cut the lettuce and place on a dish, then put on the lobster, placing coral around the edge. Just before serving pour over the following dressing:

Dressing.

Eggs (yolks) 3
Salad Oil—Tablespoonfuls 4
Mixed Mustard—Teaspoonful ..... ½
Vinegar—Tablespoonfuls 2
A little Salt and Cayenne Pepper.

Beat the eggs well and add to them the salad oil, dropping slowly and beating hard; then add the pepper, salt, Mustard and vinegar.

MRS. A. M. McPHEETERS.

OYSTER SALAD.

Let 75 oysters just come to a boil in their own liquor, skim and strain; cut out the hard part; season the oysters with 3 tablespoonfuls of vinegar, one tablespoonful of oil, ½ teaspoonful salt, ⅛ teaspoonful of red pepper; place on ice for two hours; cut up a pint of celery and when ready to serve mix with the oysters, adding a pint of mayonnaise; arrange on a salad dish and garnish with celery leaves. MRS. T. E. KENAN.

MAYONNAISE DRESSING FOR LETTUCE OR SLAW.

Eggs (yolks only)	12
Sugar—Teacupfuls	1
Salt—Tablespoonfuls	1
Black Pepper—Tablespoonfuls,	1
Mustard—Tablespoonfuls	1
A little Cayenne Pepper.	
Vinegar—Pints	1½
Butter—Small teacupfuls	1
Celery Seed according to taste.	

Beat the eggs well and add to them the sugar, salt, pepper and mustard, stirring them well in; let the vinegar come to a boil and add the butter; pour this boiling hot into the egg, stirring constantly; mix well, and when cold is ready for use. Can be kept for months in a self-sealing can. Shave the heart of a firm white cabbage, put in cold water until crisp, drain well and pour dressing over it. MISS MINNA SMITH.

STUFFED TOMATOES.

One can of small French peas, drain off the liquor and mix with ½ the bulk of the peas with chopped English walnuts or other nuts, dress with Mayonnaise or French dressing, cut off the top of the tomato without breaking, and take out inside and stuff with the above dressing. Serve on lettuce leaves.

SLAW DRESSING.

Eggs 3
Vinegar—Cup 1
Melted Butter—Tablespoonfuls 3
Mustard—Tablespoonfuls 1
Sugar—Tablespoonfuls 1
Pepper and Salt to taste.
Celery Seed—Teaspoonfuls 1

MRS. D. T. SWINDELL.

MIXED MUSTARD.

Dry Mustard—Tablespoonfuls 3
Salad Oil—Tablespoonfuls 2
Vinegar—Tablespoonfuls 3
Salt—Teaspoonfuls 1

Work the mustard and oil smoothly together; add salt and then the vinegar, stirring in slowly; heat through in a sauce-pan.

SALTED ALMONDS.

Blanch by pouring over almonds boiling water and allowing to stand two minutes; drop in cold water and then rub off brown skins with a coarse towel. Let dry thoroughly; sprinkle a tablespoonful of olive oil or melted butter to a half pint of almonds; let stand awhile; sprinkle with salt, mix thoroughly with spoon, put into a pan in a quick oven ten or fifteen minutes till crisp and brown; stir once or twice while in oven.

DRAWN BUTTER.

Butter—Pound ..... ¼
Flour—Teaspoonfuls 1
Hot Milk—Tablespoonfuls 4

Work the butter and flour together until perfectly smooth; put into a small sauce-pan and add the milk, very slowly stirring one way. Let boil for 1 minute, stirring constantly.

SALAD DRESSING FOR HAM.

Eggs 2
Cream—Tablespoonfuls 4
Vinegar—Tablespoonfuls 4
Mustard—Teaspoonfuls 1
Butter size of an egg.
Salt—Teaspoonful ..... ½
Few drops of Extract of Celery.

Mix the butter and mustard to a smooth paste; add eggs, well beaten, then the cream, salt and celery, then the vinegar; cook in a bowl over boiling water, stirring often until it thickens. Butter may be used instead of cream. MRS. WM. E. ASHLEY.

BARBECUE SAUCE.

Butter—Pound ..... ½
Mustard—Tablespoonfuls, ... 1
Red Pepper—Teaspoonfuls ..... ½
Salt and Vinegar to taste.

Melt the butter and stir into it the mustard (which must have been mixed to a paste with a little vinegar or water); then add salt and pepper and enough vinegar to make it sour enough for your taste. Baste the meat with it, or pour over slices of warmed-over meat.
MRS. A. M. McPHEETERS.

BREAD, ROLLS, ETC.

YEAST.

Irish Potatoes (large)	6
Hops—Tablespoonfuls	1
Water—Quarts	1
Flour—Tablespoonfuls	5
Sugar—Cupfuls	1
Salt—Tablespoonfuls	1

Boil the potatoes and hops (tied in a cloth) in the water; as soon as the potatoes are done mash them fine and add the flour, sugar and salt; add to this mixture the hot hop water, pouring it on gradually and stirring constantly to prevent lumping. When cold add one cup of good yeast. MRS. BAUMANN.

LIGHTBREAD.

Flour—Pints	3
Liquid Yeast—Cupful	½
Sugar—Teaspoonfuls	1
Salt—Teaspoonful	½
Lard—Tablespoonfuls	1

Make a sponge of 1 pint of the flour and the other ingredients, adding sufficient lukewarm water to make a soft batter; after it has risen well add the rest of the flour. If too stiff enough warm water can be added to make a soft dough. Knead thoroughly, set to rise, and when well risen bake in a loaf or rolls.

MRS. BAUMANN.

ROLLS, NO. 1.

Dry Yeast—Large Spoonfuls	1
Water—Pint	½
Flour—Quarts	1
Lard—Tablespoonfuls	1

Sugar—Tablespoonfuls 1
Eggs 1
Salt—Teaspoonfuls 1

Make a sponge by dissolving the yeast in the water and adding flour enough to make a thick batter and set it to rise; when the sponge is very light add the other ingredients and set aside. When well risen make out into rolls and let them rise; then bake.

MRS. MERRIMON.

ROLLS, NO. 2.

Flour—Quarts 1½
Potato (large) 1
Eggs 1
Sugar—Tablespoonfuls 1
Yeast—Teacupful 1
Lard—Tablespoonfuls 1

Boil and mash the potato; beat the egg well and make all the ingredients into a stiff dough with warm water; knead till the dough pops; let it rise till light; knead again and make into rolls; let them rise a second time; then bake.

EGG-BREAD.

Milk—Quarts 1
Corn Meal—Pints 1
Butter or Lard—Tablespoonfuls 1
Eggs 2
Salt—Teaspoonfuls 1

Beat the eggs very light; boil the milk and add the meal and salt; stir till perfectly smooth; then add the other ingredients and stir well. Pour into a pan and bake brown.

MRS. A. M. McPHEETERS.

CORN-BREAD.

Meal—Tablespoonfuls 7
Eggs 1
Sweet Milk—Pints ..... ½
Lard—Tablespoonfuls 1

Baking Powder—Teaspoonfuls 1
Salt—Teaspoonfuls ..... ½

Mix powder in the meal and milk; add the egg (well beaten), then salt and warm lard. Cook in quick oven.

SHORT CAKE.

Take a quart of flour, a teaspoonful of salt, heaping teaspoonful of baking powders, three ounces of lard and make into a pliant dough with sweet milk. Roll out half an inch thick, either long or round, prick all over with a fork; lay in a pan and bake light brown in a quick oven. Split, butter, cut in pieces two inches wide and send to table hot.

MISS ADELAIDE BOYLAN.

CORN MEAL BATTER BREAD.

Eggs 2
Buttermilk—Cupfuls 2
Meal—Cupfuls 1
Lard—Tablespoonfuls 1
Salt—Teaspoonfuls 1
Soda—Even teaspoonfuls 1

Scald the meal with a little boiling water; add the milk, melted lard, salt and eggs (well beaten), and lastly the soda. Bake in a quick oven.

MRS. BAUMANN.

CORN MEAL BATTER CAKES.

Meal—Pints 1
Eggs 1
Yeast Powder—Teaspoonfuls 1
Milk—Tumblerfuls 1
Lard (melted)—Teaspoonfuls 1
Salt—Teaspoonfuls 1
Sugar—Teaspoonfuls 1

Mix and bake on a hot griddle. Pour the batter from the end of the spoon to make round cakes.

"AUNT MATILDA."

OLD VIRGINIA SALLY LUNN, NO. 1.

Flour—Quarts	1
Yeast—Cupfuls	1
Milk—Cupfuls	1
Butter and Lard, mixed—Cupfuls	1
Sugar—Tablespoonfuls	1
Salt—Scant Teaspoonfuls	1
Eggs	4

Beat eggs separately, then mix; add yeast and sugar; sift salt into flour; melt butter and lard and add to the eggs, yeast and milk before putting in the flour; leave in bowl in which it has been mixed and set it to rise; when well risen beat hard and put in greased pan to rise again before baking. For tea make up at 12 o'clock and keep warm. MRS. W. H. CROW.

DELICIOUS SALLY LUNN, NO. 2.

Sweet Milk—Pints	1
Yeast—Cupfuls	½
Butter—Pounds	¼
Eggs	3
Flour—Full pints	3
Salt—Teaspoonfuls	1

Take a stone jar, pour into it the milk and add the yeast, butter (melted), salt and eggs (well beaten), then the flour, and beat well; let it stand several hours or until quite light; then put into a greased cake-pan, in which "Sally" should again rise before being put to bake. This is good baked in muffin rings or pans.

MRS. A. M. McPHEETERS.

NICE BREAD FOR TEA.

Flour—Quarts	1
Yeast—Cupfuls	1
Butter—Tablespoonfuls	1
Sugar—Tablespoonfuls	1
Eggs	3
Salt—Teaspoonfuls	1

Mix and let rise as any other bread, using a little warm water if dough should be too stiff; divide dough in

half after kneading well; roll each piece into the size of a breakfast plate; spread a small quantity of butter or lard on one piece and place the other on top; let it rise and bake as other lightbread.

GRAHAM OR BROWN BREAD.

Unbolted Flour (unsifted)—Quarts	1
Meal—Tablespoonfuls	1
White Flour—Pints	1
Molasses—Cupfuls	½
Salt—Teaspoonfuls	1
Lard—Teaspoonfuls	½
Soda—Teaspoonfuls	½
Yeast—Cupfuls	½

First take 2 tablespoonfuls of flour from the white flour, the salt and lard, and scald with just enough boiling water to make a smooth batter; when cool add the rest of the flour and the soda, with enough warm milk to make a stiff batter, putting in also the yeast; let it rise about 3 hours, or until very light; then add the meal, molasses and brown flour. If too stiff to stir with a spoon add a little warm milk or water. After it has risen sufficiently, bake slowly. MRS. BAUMANN.

WHEAT MUFFINS.

Flour—Quarts	1
Baking Powder—Heaping Teaspoonfuls	1
Butter the size of a walnut.	
Sugar—Tablespoonfuls	1
Eggs	1
Milk—Teacupfuls	1
A little Salt.	

Sift the baking powder into the flour; cream the butter and sugar together and add the egg (well beaten), then the milk, and lastly the flour, stirred in quickly. Put very little in each muffin-pan and bake in a hot oven.

TWIN MOUNTAIN MUFFINS.

Butter—Cupfuls	¼
Sugar—Cupfuls	¼
Eggs	1
Flour—Cupfuls	2
Milk—Cupfuls	¾
Baking Powders—Teaspoonfuls	3

Cream butter, add sugar and eggs well beaten, sift powders with flour and add to the first mixture, alternating with the milk. Bake in buttered gem pans 25 minutes.

MRS. A. W. BAGLEY.

FLANNEL CAKES.

Milk—Quarts	1
Yeast—Tablespoonfuls	3
Butter—Tablespoonfuls	1
Eggs	2
Salt—Teaspoonfuls	1

When enough flour to make a good batter mix the milk, yeast and salt; let it stand to rise over night; in the morning add the eggs (well beaten) and the butter (melted).

MRS. T. B. YANCEY.

ZEPHYR CAKES.

Flour—Pints	1
Meal—Cupfuls	1½
Yeast—Cupfuls	1
Soda—Teaspoonfuls	½
Salt—Teaspoonfuls	1

Make a stiff batter with flour, meal, yeast and a little water or milk; put to rise over night; in the morning beat well and add the soda; bake brown.

MRS. N. B. CROW.

FRITTERS.

Eggs—Beaten separately	2
Milk—Pints	½
Salt—Teaspoonfuls	1
Flour—Cupfuls	2

Let the batter stand one hour before using, beating and adding whites just before frying. Fry in deep lard heated until a blue smoke arises. Serve very hot with either wine sauce or sifted sugar.

DIXIE RECEIPT BOOK.

RICE MUFFINS.

Rice (cold boiled)—Pints ..... ½
Milk—Teacupfuls 1
Eggs 3
Lard or Butter—Teaspoonfuls 1
A little Salt.

Make these ingredients into a batter, adding enough flour to make the consistency of pound cake batter. If preferred, can use one egg and one teaspoonful baking powder.

GRAHAM GEMS (2 PANS).

Eggs 1
Graham Flour (shaken)—Cupfuls 3
Salt—Teaspoonfuls ..... ½
2½ cupfuls skimmed milk or 2 cupfuls skimmed and ½ cupful cream.

Mix; beat hard one moment; bake immediately in hissing hot gem-pans and very hot oven.

MISS BARTLETT.

BUTTERMILK BISCUITS.

Flour—Quarts 1
Sour or Buttermilk—Pints 1
Butter—Pounds ..... ¼
Cream Tartar—Teaspoonfuls 1
Soda—Teaspoonfuls ..... ½
Salt—Teaspoonfuls ..... ½

Mix well till smooth, roll and cut, and bake in a quick oven.

MRS. ARMISTEAD BURWELL.

DROP MUFFINS.

Meal—Pints	1½
Milk—Pints	½
Boiling Water—Pints	1-3
Lard—Tablespoonfuls	1
Salt—Teaspoonfuls	1
Yeast Powder—Teaspoonfuls	1

Scald the meal with boiling water; cook to mush; add other ingredients; make batter very stiff and drop from spoon into the stove-pan. MRS. HENRY HULL.

BEATEN BISCUIT.

Flour—Quarts	1
Salt—Teaspoonfuls	1
Lard—Silver tablespoonfuls	1
Milk or Water.	

To make a very stiff dough beat at least twenty minutes, or until the dough blisters. Cook in a moderate oven.

POP-OVERS.

Flour—Cupfuls	2
Eggs	3
Milk—Cupfuls	2
Salt—Teaspoonfuls	½

Grease pans and put them in the oven to get very hot; beat the eggs, without separating them, till very light; add the milk and salt and pour this gradually on the flour, stirring all the while. Do not add too rapidly. Strain through a sieve to remove all lumps; take the pans from the oven quickly, fill them half full, put in quick oven, and bake 25 minutes.

MRS. H. B. BATTLE.

CRACKERS.

Flour—Quarts	1
Eggs	1
Lard and Butter (mixed)—Tablespoonfuls	1
Sugar—Teaspoonfuls	1
Lemon Juice—Teaspoonfuls	1
Salt—Teaspoonfuls	1

Beat the egg well and mix with as little water as you can possibly use; knead and beat thoroughly. Roll very thin and cut into squares.

MRS. ALLAN CRAWFORD (Georgia).

COTTAGE BREAD.

Flour—Quarts	1
Yeast—Cakes	½
Butter or Lard—Tablespoonfuls	1
Sugar—Tablespoonfuls	1
Salt—Teaspoonfuls	1
Eggs	2

When risen roll out the size of breakfast plate. When cooked open and spread each piece with butter, put together again and cut in slices. MRS. BATES.

WAFFLES, NO. 1.

Flour—Pints	1
Meal—Handfuls	1
Eggs	2
Soda—Teaspoonfuls	1
Salt—Teaspoonfuls	1
Buttermilk—Pints	1
Lard—Teaspoonfuls	1

Sift the flour into a bowl; turn in the sifted meal; break in the eggs without beating; stir in the melted lard, salt and milk until smooth; dissolve the soda in a little warm water and add just before baking. Bake in hot irons. MRS. JOHN HOPE HULL.

WAFFLES, NO. 2.

Flour—Quarts	1
Meal—Tablespoonfuls	2
Eggs	3 or 4
Lard (melted)—Tablespoonfuls	1
Sweet Milk—Pints	1½
Baking Powder—Teaspoonfuls	½

Mix and bake as if made with buttermilk.

CAKES.

RULES FOR MAKING ALL CAKES.

Cream butter and sugar together; beat whites and yolks of eggs separately. If milk is used, add it to the butter and sugar, then the eggs; flour always last; baking powder is always sifted with the flour; spices are mixed with the flour or sugar. In fruit cake take part of the flour to cover the fruit.

POUND CAKE.

Butter—Pounds	1
Flour—Pounds	1
Sugar—Pounds, 1; ounces	1
Eggs (leaving out 8 yolks)	16
Flavor to taste.	

Beat the eggs separately, adding whites and flavoring last. MRS. W. L. LITTLE.

RAISIN CAKE.

Pound cake batter with 2 pounds raisins and 1 tablespoonful of mixed spices added. MRS. R. T. GRAY.

SPICE CAKE.

Sugar—Cupfuls	1½
Butter—Cupfuls	1
Flour—Cupfuls	3
Sour Milk—Cupfuls	1
Eggs (yolks)	4
Eggs (whole)	1
Soda—Teaspoonfuls	1
Cinnamon—Teaspoonfuls	3
Cloves—Teaspoonfuls	2
Allspice—Teaspoonfuls	1
Nutmeg	½

Bake in layers; make an icing of 4 cupfuls of sugar and 2 cupfuls of boiling water; boil unil very ropy and almost candy; beat the 4 whites of eggs and pour the boiling candy over it, beating all the time. Flavor with lemon, and when cool enough spread.

MRS. T. K. BRUNER.

MOLASSES POUND CAKE.

Flour—Cupfuls	4
Eggs	4
Molasses—Cupfuls	1
Brown Sugar—Cupfuls	1
Butter—Cupfuls	2
Milk—Cupful	1
Soda—Teaspoonfuls	1
Ginger—Tablespoonfuls	1
Grated Rind of 1 Lemon.	

Beat the eggs separately; put the butter, molasses and sugar in a bowl and warm slightly. Dissolve the soda in milk.

MRS. W. H. CROW.

PERFECTION CAKE.

Eggs (whites)	12
Butter—Cupfuls	1
Sugar—Cupfuls	3
Flour—Cupfuls	3½
Corn Starch—Small cupfuls	1
Sweet Milk—Cupfuls	1
Baking Powder—Heaping Teaspoonfuls	2

Dissolve the corn starch in one-half of the milk. Flavor with lemon or pine-apple.

MRS. JAMES WILLIAMSON (Graham).

NEW ORLEANS FRUIT CAKE.

Flour—Pound	1
Sugar—Pound	1
Butter—Pound	1

Eggs	12
Raisins—Pounds	4
Currants—Pounds	3
Almonds—Pounds	1½
Chocolate (grated)—Cupful	1
Molasses—Cupfuls	2-3
Cinnamon—Tablespoonfuls	4
Mace—Tablespoonfuls	1
Brandy—Wine-glassfuls	1
Wine—Wine-glassfuls	1
Cream—Cupfuls	1
Soda (dissolved in Cream)—Teaspoonfuls,	1

Put the chocolate in the molasses and stir in after adding the eggs to the creamed butter and sugar; add the cream and soda last. Bake in a loaf.

MRS. STRUDWICK (Hillsboro).

WHITE FRUIT CAKE.

Butter—Pounds	1
Flour—Pounds	1
Sugar—Pounds	1
Eggs	12
Citron—Pounds	1
Cocoanuts	1
Almonds (in the shells)—Pounds	1
Brandy—Wine-glassfuls	1
Sherry—Wineglassfuls	1
Mace and Cinnamon (mixed)—Teaspoonfuls	1

Cut citron, fine, grate cocoanut, blanch almonds and pound or chop. Mix and bake as a pound cake.

MRS. R. T.GRAY.

FRUIT CAKE.

Sugar—Pounds	1
Butter—Pounds	1
Flour—Pounds	1¼
Eggs	10
Nutmegs	2

Cloves—Tablespoonfuls	1
Cinnamon—Tablespoonfuls	1
Allspice—Tablespoonfuls	1
Soda—Teaspoonfuls	1
Brandy—Cupfuls	1
Molasses—Cupfuls	1
Citron—Pounds	1
Raisins—Pounds	3
Currants—Pounds	3

The most important thing is the baking. Bake with a very slow fire and do not remove from the stove until the cake leaves the sides of the pan. Mix as for a plain cake, and add fruit last, well floured.

MRS. B. R. LACY.

CITRON CAKE.

Sugar—Pounds	1
Butter—Pounds	1
Flour—Pounds	1
Eggs	15
Grated Cocoanut—Pounds	2
Citron—Pounds	2
Almonds—Pounds	2
Pounded Mace—Teaspoonfuls	1
Brandy—Gills	1

Sift and dry the flour, pound and sift the sugar, wash the butter and cream it well, add the sugar gradually and beat the mixture until very light. Beat the eggs separately, the yolks very light, and the whites to a stiff froth. Have ready two pounds of freshly grated cocoanut, two pounds of almonds blanched and pounded to a paste with rose water, two pounds of citron—one pound cut up fine, one pound sliced thin.

Stir the beaten yolks into the sugar and butter, and then add the flour and egg (white) alternately, a handful of flour and a spoonful of egg. When all is added and well beaten stir in one teaspoonful of pounded mace and one gill of French brandy or the best Sherry wine. Now mix in the coanut, almonds and citron, incor-

porate thoroughly and bake more slowly than a pound cake—fresh butter, fresh cocoanuts, and the best citron. Made exactly according to the recipe, and baked thoroughly, it is a beautiful and delicious cake.

ANNA ALEXANDER CAMERON.

ORANGE CAKE (FILLING).

Oranges	1
Cocoanuts	1
Powdered Sugar—Pounds	1
Eggs	3

Make 4 layers of batter with the yolks of the eggs (Golden Cake); grate the orange and cocoanut; make icing of the whites of the eggs and the sugar; mix the orange and part of the cocoanut with a part of the icing and spread between the layers; then ice the cake and sprinkle the remainder of the cocoanut over. In grating the orange grate right through the rind and all, rejecting the tough part of the pulp.

MRS. A. L. HULL (Georgia).

WHITE CAKE.

Eggs (whites)	12
Flour—Cupfuls	5
Sugar—Cupfuls	3
Butter—Heaping cupfuls	1
Sweet Milk—Cupfuls	1
Baking Powder—Teaspoonfuls	3

Work the butter till it runs, stir in the sugar gradually, then the milk, then the flour with the baking powder sifted in three times; lastly the whites of the eggs beaten stiff; bake quickly. Put layers together with icing, alternating with layers of Coffee Cake below.

CITRON CAKE.

Sugar—Pounds	1
Flour—Pounds	¾

Citron—Pounds 1
Butter—Ounces 8
Eggs (whites) 14

Beat the sugar and butter to a cream; add the whites of the eggs beaten to a stiff froth, flour gradually, and add citron, well floured, last. Flavor with lemon and mace. MRS. W. L. HAWLEY (Fayetteville).

COFFEE CAKE.

Brown Sugar—Cupfuls 1
Butter—Cupfuls ..... ½
Flour—Cupfuls 2½
Black Molasses—Cupfuls ..... ½
Strong Coffee—Cupfuls ..... ½
Seeded Raisins—Cupfuls 1
Currants—Cupfuls 1
Soda—Teaspoonfuls 1
Flavor with cinnamon, cloves, and mace.

MRS. E. P. MOSES.

NASHVILLE CAKE.

Make a white cake batter as above; bake in thick layers; make a filling of ¼ of a pound of blanched almonds, chopped, ¼ of a pound of English walnuts, chopped, 1 cupful of stoned raisins, ¼ cupful of sliced citron; make a boiled icing and stir all these ingredients in; spread between the layers and on top of cake. Flavor icing with rose-water or bitter almonds.

MRS. A. L. HULL (Georgia).

ANGEL'S FOOD CAKE.

Eggs (whites) 12
Pulverized Sugar—Ounces 12
Flour—Ounces 5
Cream of Tartar—Teaspoonfuls 1
Vanilla—Teaspoonfuls 1

Sift flour four times, then add cream of tartar; beat eggs to stiff froth; add sugar lightly through sieve,

beating with egg beater all the time, then add flour with cream of tartar very gently; lastly, vanilla. Beat constantly till you put in pan. Bake in moderate oven fifty minutes.

Icing.—Whites of two eggs beaten stiff; boil 1 pound pulverized sugar with enough water to dissolve—boil till it candies—pour slowly into the whites, beating all the time until cold; add vanilla to suit taste.

MRS. SCHWARTZ.

CARAMEL CAKE, NO. 1.

Eggs (whites	8
Sugar—Cupfuls	2
Butter—Cupfuls	1
Milk—Cupfuls	1
Flour—Light cupfuls	4
Baking Powder—Teaspoonfuls	1

Carmel.

Granulated Sugar—Cupfuls	2
Maple Sugar—Pounds	½
Sweet Cream or Milk—Cupfuls	1
Butter—Tablespoonfuls	1

In making the caramel melt the sugar and butter together and add the milk carefully. Set stew-pan in boiling water and stir until smooth.

MRS. JOHN THOMPSON.

CARAMEL CAKE, NO. 2.

Flour—Pounds	1
Sugar—Pounds	1
Butter—Pounds	½
Eggs	6
Baking Powder—Heaping Teaspoonfuls	1
Milk—Small cupfuls	1
Lemon Flavoring.	

Caramel.

Nice Light-brown Sugar—Pounds	2
Water—Pints	½

Butter—Tablespoonfuls 2
Flavor with Vanilla.

Mix the cake as usual and bake in layers. For the caramel boil the sugar and water until it ropes, but not enough to pull. Pour over the butter, stir smoth, and when cool enough place between the layers of cake and on top and sides for an icing.

MRS. A. BAUMANN.

CREAM CAKE.

Eggs (whites) 10
Powdered Sugar—Gobletfuls 1½
Flour—Gobletfuls 1
Cream of Tartar—Teaspoonfuls 1

Filling.

Milk—Pints 1
Sugar—Cupfuls ..... ½
Corn Starch—Teaspoonfuls 2
Eggs (yolks) 4
Almonds, blanched (in shell)—Pounds..... ½
Flavor with Vanilla.

MRS. BELVIN.

COCOANUT CAKE.

Eggs (whites) 8
Sugar—Cupfuls 4
Butter—Cupfuls 1
Flour—Cupfuls 6
Milk—Cupfuls 2
Flavor with Lemon.

Filling.

Eggs (whites) 4
Powdered Sugar—Pounds 1
Coacoanuts (grated) 1

Beat the whites of the eggs with the sugar; add the cocoanuts, leaving out enough to sprinkle on top and sides of the cake. Put on a thin icing and sprinkle the cocoanut on while the icing is wet.

MRS. LEO D. HEARTT.

EIGHT O'CLOCK CLUB CAKE.

Eggs 1
Milk—Cupfuls ..... ½
Sugar—Cupfuls 1
Chocolate—Pounds ..... ¼

Beat the egg without separating; add the milk, sugar and chocolate. Cook until thoroughly hot, then let stand to cool while making the cake.

Eggs 3
Milk—Cupfuls ..... ½
Butter—Cupfuls ..... ½
Sugar—Cupfuls ..... ½
Flour—Cupfuls 2
Baking Powder—Teaspoonfuls 1

Add to the yolks the butter and sugar, creamed; then the whites (well beaten) and the flour, with baking powder sifted into it; when the chocolate is cold mix with this batter. Bake in layers and put together with icing with either almonds or English walnuts chopped and stirred into it.

MRS. STRUDWICK (Hillsboro.)

RIBBON CAKE.

Eggs (whtes) 10
Sifted Flour—Cupfuls 5
Sugar—Cupfuls 3
Butter—Cupfuls 1
Milk—Cupfuls 1
Royal Baking Powder—Teaspoonfuls 2

Sift the baking powder well in the flour. Cream butter and sugar very light, add milk, lastly the beaten whites and flour alternately. Divide this batter into four equal parts, flavor one part with bitter almond, for the white layer, another part color a delicate pink, with cochineal and flavor with rose water. Beat the yolks of two eggs very light, and add to the third part, flavor with extract of lemon, this makes the yellow layer. Mix one tablespoonful of Baker's chocolate with a little

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water, and stir in the fourth part, for the dark layer, and flavor with vanilla.

Icing.

1½ pounds of sugar dissolved and boiled in 1½ teacups of water until it ropes. Pour it gradually into the whites of three eggs which have been beaten to a stiff froth, beat it hard till cool and flavor with vanilla. Stir into this two grated cocoanuts. Spread the icing between each layer and on the top and sides of the cake. Place the chocolate layer at the bottom, then the yellow layer, then the pink and the white.

MRS. K. D. WALKER.

ROLLED JELLY CAKE.

Eggs	12
Pulverized Sugar—Pounds	1
Flour—Pounds	¾

Beat the eggs and sugar till very light; then stir in flour as light as sponge cake, and then enough to spread nicely when poured; make up as quickly as possible; have ready shallow pans lined with thin brown paper; use no grease on pan or paper; pour in the batter and spread with a knife ½ inch; when done let cool a few minutes; while still warm turn out of pans upside down. With a soft cloth wet in cold water brush over the paper and pull off; spread with jelly and roll up.

MRS. C. C. CROW.

ORANGE CAKE.

Sugar—Cupfuls	2
Eggs (leaving out whites of three)	6
Boiling Water—Cupfuls	1
Flour—Cupfuls, lightly measured and sifted twice	3
Baking Powder—Tablespoonfuls	1

Beat yolks and then add sugar; beat fifteen minutes, then add the three well beaten whites, add boiling water, lastly the flour and powders.

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Filling.

Two oranges, first grate off the rind if bitter, do not use all the rind, then grate entire orange, 2 cupfuls sugar, 2 tablespoonfuls of water, get scalding hot, add yolks of two well beaten eggs. Be careful to cook o proper consistency; just before taking from fire add white of one egg slightly beaten. This must be cold when spread between layers.

MRS. JULIUS LEWIS.

BROWN STONE FRONT.

Butter—Cupfuls	½
Sugar—Cupfuls	1
Eggs	2
Sweet Milk—Cupfuls	½
Flour—Cupfuls	2
Baking Powder—Teaspoonfuls	2

Bake in layers and put together with boiled icing.

Chocolate—Cakes	¼
Milk—Cupfuls	½
Egg (yolk)	1

Boil these ingredients together and add to the batter when cool.

MRS. WEST.

CHOCOLATE CAKE.

Butter—Cupfuls	1
Sugar—Cupfuls	2
Flour—Cupfuls	3
Milk—Cupfuls	1
Soda—Teaspoonfuls	1
Cream of Tartar—Teaspoonfuls	2
Eggs	5
Chocolate—Cakes	½

Flavor with Lemon.

CARAMEL.

Grate chocolate and stir into the batter. Bake in layers.

Filling.

Sugar—Pounds 1
Eggs (whites) 3
Chocolate—Cakes ..... ½

Water enough to wet up the chocolate and sugar; stir in the whites of the eggs and put all on to boil, stirring constantly; when sufficiently cooked flavor with vanilla.

MRS. LEO. D. HEARTT.

CHOCOLATE NOUGATE.

Butter—Cupfuls 1
Sugar—Cupfuls 2
Flour—Cupfuls 3½
Eggs (leaving out the whites of two for icing) 5
Milk—Cupfuls 1
Baking Powder—Teaspoonfuls 2
Flavor with Vanilla.

Melt over hot water four squares of Baker's chocolate and mix well with butter just before baking. This quantity will make five layers. Put together with the following icing: Pour ½ pint of boiling water over 4 cups of pulverized sugar and let boil till candies in cold water, have whites of 4 eggs beaten stiff and pour syrup over the eggs and beat till cool. Then pour 5 teaspoonfuls of vanilla and a pinch of tartaric acid and spread between the layers with a cupful of blanched almonds.

MRS. ADELAIDE W. BAGLEY.

N. B.—Before adding vanilla take out enough to ice sides and top. This filling between plain cup cake makes ice-cream cake.

GINGER WAFERS.

Butter—Cupfuls 1
Light-brown Sugar—Cupfuls 2
Milk—Cupfuls 1
Flour—Cupfuls 4
Ground Ginger—Teaspoonfuls 1

Warm the butter and sugar slightly and rub them together to a cream; add the milk, ginger and flour, making a creamy paste; let it get cold; spread a thin coating of melted butter on a baking-pan. Let it get cold and set, then spread on the paste with a knife as thin as a visiting card, bake in a slack oven and when done cut quickly in squares.

MRS. JAMES McKIMMON.

TEA CAKES.

Flour—Pints	3
Sugar—Pounds	1
Butter—Pounds	½
Eggs (leave out two whites)	6

Season to taste, roll thin and bake in quick oven.

MRS. ROBERT BURWELL.

SYRUP CAKES.

One pint of good syrup. Set it over the fire and add to it 1 dessertspoonful of butter and 1 of lard, 1 teaspoonful of ground cinnamon and 1 of spice, 1 lemon peeling. When it comes to a boil pour it into enough flour to make a stiff dough, with 1 teaspoonful of baking powder. One cupful of walnuts improves it. Salt to taste.

MRS. H. MAHLER.

GINGER COOKIES.

Eggs	1
Sugar—Cupfuls	1
Molasses—Cupfuls	1
Soda—Tablespoonfuls	1
Vinegar—Tablespoonfuls	1
Ginger—Tablespoonfuls	1
Flour enough to roll.	

Roll thin and bake quickly.

MRS. DUNCAN.

ICE-CREAM CAKE.

Eggs (whites)	4
Butter—Pounds	¼

Sugar—Pounds ..... ½
Milk—Small cupfuls 1
Flour—Pounds ..... ½
Yeast Powder—Teaspoonfuls 2
Almond Extract—Teaspoonfuls 1

Bake in layers and put together with icing.

Icing.

Sugar—Pounds ..... ¾
Water—Gobletful ..... ½
Eggs (whites) 1
Vanilla—Teaspoonfuls 1

Boil sugar wet with the water until it ropes, then pour it over the well-beaten whites and beat well.

MRS. JAMES BOYLAN.

DOUGHNUTS.

Eggs 4
Sugar—Cups 2
Sweet Milk—Cups 1
Melted Butter—Tablespoonfuls 2
Pulverized Cinnamon—Teaspoonfuls ..... ¼
Pinch of Salt.
Baking Powder—Teaspoonfuls 4
Enough Flour to make a soft dough.

Roll thin, cut and cook in boiling hot lard until brown. When perfectly cold, dust them over with pulverized sugar. MRS. JAS. F. JORDAN.

LEMON CHEESE CAKE.

Make a Cup Cake, or White Mountain Cake; bake in layers and use a filling as follows:

Lemons (juice) 3
Grated Rind of 1 Lemon.
Butter—Pounds ..... ¼
Sugar—Pounds ..... ½
Eggs (yolks) 6

Beat well and stir over the fire until thick enough to spread. When cold spread between layers.

MRS. JAMES McKIMMON.

JUMBLES.

Eggs	6
Light-brown Sugar—Cupfuls	4
Butter—Cupfuls	½
Lard—Cupfuls	½
Baking Powder—Teaspoonfuls	2
Sweet Milk—Tablespoonfuls	2

Flavor with nutmeg, add just enough flour to make a soft dough, roll and cut, and bake in a quick oven.

MRS. T. B. YANCEY.

CRULLERS.

Sugar (even)—Cupfuls	1½
Butter—Cupfuls	½
Flour—Cupfuls	2½
Eggs	2
Extra Flour to roll out.	

Mix, roll out and cut in fancy shapes or squares with slit cut in the middle. Drop into boiling lard.

WHITE MOUNTAIN CAKE.

Eggs (whites)	10
Flour—Cupfuls	4½
Sugar—Cupfuls	3
Butter—Cupfuls	1
Sweet Milk—Cupfuls	½
Cream of Tartar—Teaspoonfuls	1
Soda—Teaspoonfuls	½
Oranges	3
Cocoanut	1

Cream butter and sugar; put in flour and eggs (beaten very stiff) by degrees. After the cake is mixed squeeze in the juice of the oranges and grated rind of 1 orange. Bake in layers and put together with icing in which the grated cocoanut has been stirred.

MRS. WILLIAM MONCURE.

PUDDINGS, PIES AND SAUCES.

PLAIN BOILED PUDDING.

Molasses—Cupfuls 1
Butter—Cupfuls 1
Soda—Teaspoonfuls 1
Cut Raisins—Cupfuls 1
Flour
Mace and Nutmeg.

Dissolve soda in the milk; mix in molasses and butter; add sufficient flour for a stiff batter; flavor with mace and nutmeg. Citron improves it. To be served with sauce.

MRS. AMELIA McKIMMON.

BOILED LEMON PUDDING.

Bread Crumbs—Pounds ..... ½
Suet—Pounds ..... ½
Sugar—Pounds ..... ½
Lemons 2
Eggs (yolks) 4
Eggs (whites) 2

Use rind and juice of the lemons. Boil one hour and serve with wine sauce.

MRS. CHARLES HAIGH (Fayetteville).

DELICATE RICE PUDDING.

Raw Rice—Cupfuls ..... ½
Water—Cupfuls 1½
Milk—Cupfuls 2
Eggs 4
Sugar—Cupfuls 1½
Pinch of Salt.
Vanilla—Teaspoonfuls ..... ½

Boil the rice in the water and when nearly done add the milk and cook until the rice is soft; add the yolks beaten with 1 cup of sugar; add salt and vanilla; take from the fire and stir in the beaten whites of 2 eggs; make a meringue of the remaining whites and 1-2 cupful of sugar spread over the top and set in the oven to brown.

MRS. B. R. LACY.

QUICK-BAKED PUDDING.

Eggs	5
Flour—Tablespoonfuls	5
Sugar—Tablespoonfuls	5
Milk—Quarts	1

Beat the eggs separately; put in sugar and flour; boil the milk and pour over the batter; bake fifteen minutes. Serve with sauce. MRS. N. B. CROW.

LEMON PUDDING.

Eggs	6
Lemons	2 (3 if small).
Butter—Cupfuls	1
Sugar—Cupfuls	2
Meal—Cupfuls	½

Cream butter and sugar and lemons, beat eggs separately and add lastly the sifted meal. This is especially nice. MRS. B. S. SKINNER.

AN EXCELLENT PUDDING.

Sugar—Cupfuls	1
Butter—Cupfuls	½
Eggs	3
Milk—Cupfuls	1
Flour—Cupfuls	3
Baking Powder—Teaspoonfuls	2

Cream butter and sugar; add the well beaten eggs, then the milk; sift baking powder with the flour and add last. Steam or bake and serve with sauce.

MRS. MERRIMON.

SPONGE PUDDING.

Flour—Pounds	¼
Butter—Pounds	¼
Sugar—Pounds	¼
Milk—Quarts	1
Eggs	8

Put the milk in a pan and set in boiling water; mix flour in a part of cold milk and stir in the hot milk; stir briskly till cooked; take from fire and add sugar, butter and yolks of eggs (well beaten); last of all add the whites (beaten stiff). Bake 20 minutes in a buttered dish, set in boiling water. MRS. T. S. KENAN.

MOLASSES PUDDING.

Eggs 3
Sugar—Cupfuls 1
Molasses—Cupfuls 1
Butter and Lard—Cupfuls 1
Flour—Cupfuls 3
Sweet Milk—Cupfuls 1
Soda—Teaspoonfuls 2
Ginger and Cinnamon.

Dissolve soda in a little hot water and add last. Serve with whipped cream flavored with vanilla.

MRS. T. S. KENAN.

QUEEN OF PUDDINGS.

Sweet Milk—Quarts 1
Stale Bread Crumbs—Pints 1
Sugar—Cupfuls 1
Juice and Grated Rind of 1 Lemon.
Eggs (yolks) 4
Lump of butter size of an egg.

Scald the milk and pour it over the bread crumbs; stir in the beaten eggs and sugar, lemon and butter; bake in a dish until well set, but not watery; when done let cook and spread over it a layer of cherry preserves or other acid sweet-meats; beat the whites to a stiff froth with 4 tablespoonfuls powdered sugar, spread over the pudding and brown. This does not require sauce.

OXFORD PUDDING.

Milk—Quarts 1
Bread Crumbs—Pints 1
Eggs ..... 3 or 4

Butter—Tablespoonfuls 1
Sugar—Cupfuls 1
Currants or Raisins—Cupfuls 1
Baking Powder—Teaspoonfuls 1

Soak the bread crumbs in milk or pour the hot milk over them; heat the butter in the dish in which it is to be baked; beat eggs and sugar well together; stir that and the fruit into the soaked crumbs; add the baking powder dissolved in a little milk or water; pour into the buttered dish and bake in a hot oven. Serve hot with sauce. MRS. BAUMANN.

BROWN BETTY.

Apples 6
Sugar—Cupfuls 1
Butter—Tablespoonfuls 1
Milk—Cupfuls 1
Nutmegs 1
Bread Crumbs.

Chop apples fine; place a layer in a buttered pudding dish, then a layer of sugar, then a layer of bread crumbs, alternating so to the top of the dish; season on top with nutmeg; add melted butter to the milk, pour over the pudding and bake: when done put on a meringue of egg and sugar. Serve with hard sauce or floating island custard. MRS. H. B. BATTLE.

POTATO PUDDING.

Potato—Pounds 1
Butter—Pound ..... ½
Sugar—Cupfuls 2
Eggs 5
Lemons 1
Nutmeg—Teaspoonfuls 1
Mace—Teaspoonful 1

Boil potatoes and rub through a colander; cream butter and sugar; beat eggs separately, and add juice of lemon while hot; add whites last.

MRS. R. T. GRAY.

PLAIN MINCE-MEAT.

Raisins—Pound 1
Apples—Pound 1
Sugar—Pound 1
Butter—Pound ..... ½
Cinnamon—Tablespoonful 1
Nutmeg—Tablespoonful 1
Two wine-glassfuls of Brandy or 3 of Wine.

Seed raisins and cut fine; chop apples fine. In mixing melt the butter and pour in.

MRS. MUMFORD McGEHEE.

CITRON PUDDING.

Exactly the same as Cheese Cake, with thin slices of citron stuck in after the batter is put in the puff paste.

MRS. HENRY MORDECAI.

BLIGHT HOUSE PLUM PUDDING.

Grated Bread—Pounds 1
Brown Sugar—Pounds 1
Raisins—Pounds 1½
Currants—Pounds 1½
Citron—Pounds 1
Eggs 10
Lemons 1
Nutmegs 1
Brandy—Wineglassful 1
Wine—Wine-glassful 1
One Pound chopped Suet or ½ pound Butter.

Grease the inside of pudding-cloth well; tie the pudding as tight as possible, leaving positively no room to swell; boil five hours (this is very important). When you dish the pudding, just as you are about to take it into the dining-room, pour a glass of brandy over it and set it on fire.

MRS. MUMFORD McGEHEE.

PUFF PASTE.

Flour—Quarts 1
Butter—Pounds 1
Cold Water.

Sift the flour twice; leave out a little for rolling the pastry; make up the remainder with cold water into a stiff paste; knead it well and roll it out several times; wash the salt from the butter, divide it into four parts, put one of them on the pastry in little bits, fold it up and roll it until the butter is well mixed; then put another portion of butter and roll it in the same manner. Do this till all the butter is mixed with the pastry. Touch very lightly. MRS. HENRY MORDECAI.

COCOANUT PUDDING.

Cocoanut (grated)—Pounds	1
Sugar—Pounds	1
Butter—Pounds	½
Cream—Pint	1
Eggs (whites)	8

Cream the butter well; beat whites stiff; add other ingredients; bake in rich puff paste in a slow oven.
MRS. HENRY MORDECAI.

CHEESE CAKE PUDDING.

Sugar—Pounds	½
Butter—Pounds	½
Eggs (yolks)	8
Lemons	1

Cream butter well; beat and sugar well; mix in the butter and the juice of the lemon; put the batter in a rich puff paste and bake in a slow oven. If desired, a meringue can be put on the Cheese Cake. Both these puddings should be made at the same time, so as not to waste the eggs. MRS. HENRY MORDECAI.

LEMON PUDDING.

Eggs (yolks)	16
Sugar—Tablespoonfuls	16
Melted Butter—Tablespoonfuls	16
Lemons	4
Crackers	4

Beat the eggs very light; add the sugar and butter and the grated rind of 4 lemons and juice of 3, with crackers finely powdered. Stir these well together, put a light puff paste in the dish, pour the batter in it and bake in a moderate oven. A meringue must be put on this pudding. MRS. HENRY MORDECAI.

BOILED COCOANUT PUDDING.

Butter—Cupfuls	1
Sugar—Cupfuls	2
Flour—Cupfuls	3
Eggs (well beaten)	4
Baking Powder—Teaspoonfuls	1
Cocoanut (grated)	1

Mix all well together. The water should be boiling hard when the pudding mould is put in and should boil steadily three or four hours. Turn out your pudding on a dish. Serve it hot and eat with a rich sauce of sugar, butter and wine. MISS ADELAIDE BOYLAN.

LADY FOSTER PUDDING.

Eggs (yolks)	3
Sugar—Cupfuls	1
Sweet Milk—Cupfuls	½
Corn Starch—Level Tablespoonfuls	1
Butter—Tablespoonfuls	1

Meringue.

Eggs (whites)	3
Sugar	1

Mix and bake on a thin crust; when done add a meringue and replace in the oven to brown. For Cocoanut Pudding add to this 1 cupful grated cocoanut; for Orange Pudding the pulp and juice of a large orange; for Lemon Pudding the pulp and juice of a lemon or any other fruit. MRS. JAMES WILLIAMSON.

SWEET POTATO PIE.

Boil the potatoes just a little over half done; slice them very thin; after lining the pan with nice pastry,

just a little thicker than ordinary, put on a layer of potatoes, then one of chopped apples, a few raisins (seeded and cut), with a few currants, then ¾ cupful sugar, with bits of butter here and there; repeat this; sprinkle on top a little nutmeg and cinnamon, and pour over a teacupful of sherry wine; cover with top crust and bake not too rapidly. If the potatoes are boiled too much, the whole is a failure. MRS. C. H. BELVIN.

HARD SAUCE.

Butter—Heaping Tablespoonfuls	1
Powdered Sugar—Cupfuls	1
Wine—Wine-glassfuls	1
Nutmegs	1

Soften the butter, but do not melt; stir in the sugar gradually, adding 1 tablespoonful warm water as it becomes too stiff; stir until a light cream. Put in wine, grate nutmeg over the top and set in a cool place to get hard.

MRS. AMELIA McKIMMON.

MILK SAUCE.

Milk—Pints	½
Sugar—Cupfuls	½
Corn Starch—Tablespoonfuls	½
Eggs	1
Butter—Large Spoonfuls	1
Vanilla—Spoonfuls	½

Mix milk, sugar and corn starch; put on the stove and when hot add yolk of the egg (well beaten) and the butter; let come to a boil, take from the stove and add the well-beaten white and vanilla.

MRS. C. P. WHARTON.

MADERIA SAUCE.

Eggs (whites)	2
Sugar—Cupfuls	1½
Boiling Milk—Tablespoonfuls	5

Maderia Wine—Wine-glassfuls 1
Brandy—Tablespoonfuls 2

Beat the whites to a stiff froth and beat in thoroughly the sugar; pour over the boiling milk, stirring rapidly, adding wine and brandy last. MRS. B. R. LACY.

WINE SAUCE.

Butter—Cupfuls 1
White Suger—Cupfuls 1
Wine—Wine-glassfuls 2
Nutmeg 1

Stir together very light, then put on the stove, stirring all the time until it looks like cream. Nutmeg to your taste. MRS. AMELIA McKIMMON.

LEMON SAUCE.

Eggs (whites) 2
Sugar—Cupfuls 1
Boiling water—Cupfuls 1
Lemons 1

Beat eggs and sugar together; add grated rind and juice of lemon and pour over the boiling water.

BAVARIAN SAUCE.

Milk—Pint 1
Egg 1
Sugar—Cupful ..... ½
Corn Starch—Teaspoonful 1
Vanilla—Teaspoonful ..... ½

Boil the milk and pour over the egg and sugar, which have been beaten together; dissolve corn starch in a little cold milk and add; let it thicken and put in the vanilla. MRS. B. R. LACY.

CREAMS, ICES AND JELLIES.

CRYSTAL FROZEN PUDDING.

(An Original Recipe.)

Cold Water—Cupfuls 1
Cox's Gelatine—boxes ..... ½
Lemons 3
Cinnamon—sticks 1
Boiling Water—quarts 1
Sugar—cupfuls 1
Sherry—cupfuls 1
Rum and Maraschino.
Cream—Pints 1
Almonds—Cupfuls 1
Concerved Cherries.
Citron.

Soak the gelatine in the cold water 30 minutes; put into 1 quart of boiling water the rinds of the lemons, the cinnamon, and let boil; add the sugar; pour it still boiling over the gelatine, stirring until dissolved; strain and add the sherry, a dash of rum and maraschino and the juice of the lemons; add more sugar if required; set to congeal to the consistency of a thick custard; whip a pint of sweetened cream until quite stiff; beat it into the jelly and freeze; when nearly frozen add the cherries, citron (sliced thin) and almonds (chopped fine). Freeze well and pack.

MRS. W. H. PACE.

WINE JELLY.

Gelatine—Boxes 1
Cold Water—Pints 1
White Sugar—Pounds 2
Wine—Pints 1
Lemons 2
Handful of Stick Cinnamon.
Cloves—Dozen 1

Mace (blades)—Dozen ..... ½
Boiling Water—Quarts 1

Soak the gelatine in the cold water one-half hour; add the other ingredients and pour over the whole the boiling water; let come to a boil and strain through a flannel bag into molds. MRS. CLINTON CROW.

ORANGE JELLY.

Gelatine—Boxes 1
Cold Water—Pints 1
Lemons 2
Oranges 2
Loaf Sugar—Pounds 2
Boiling Water—Pints 3

Soak the gelatine in cold water one hour; slice into this the lemons and oranges; add the sugar and boiling water; stir well and let it come to a boil, then strain through a jelly-bag. MRS. MERRIMON.

LEMON JELLY.

Gelatine—Boxes 1
Cold Water—Pints 1
White Sugar—Pounds 1
Lemons .....3 or 4
Boiling Water—Pints 3
A few sticks of Cinnamon.

Soak the gelatine in cold water 20 minutes, then place in a sauce-pan with the sugar and pour over the boiling water; add the juice of lemons and rind of 2 and cinnamon; let boil 6 minutes and strain and let congeal.
MISS STURGIS (Waynesboro.)

ITALIAN CREAM.

Gelatine—Boxes ..... ½
Fresh Milk—Pints 4
Sugar—Pounds ..... ½
Eggs (yolks) 6
Vanilla—Teaspoonfuls 1

Dissolve the gelatine in the milk for one-half hour; put over the fire and stir until melted; let milk boil and pour over the beaten eggs and sugar as for Boiled Custard; return to the stove to thicken; flavor with vanilla. Pour into a glass dish to congeal and serve, when firm, with cream sweetened and flavored with wine.

MRS. JAMES McKIMMON.

CHARLOTTE RUSSE, NO. 1.

Eggs	3
Milk—Pints	1
Sugar—Pounds	½
Gelatine—Boxes	½
Cream—Quarts	1
Vanilla—Dessertspoonfuls	1

Dissolve the gelatine in the hot milk and let boil; pour it over the beaten eggs and sugar; flavor with vanilla, and when quite cool, stir in the whipped cream.

MRS. J. B. BURWELL.

CHARLOTTE RUSSE, NO. 2.

Cream—Pints	1
Gelatine—Ounces	½
Hot Milk—Gills	1
Eggs (whites)	2
Powdered Sugar—Cupfuls	1
Vanilla—Teaspoonfuls	1

Dissolve the gelatine in the hot milk; beat the eggs stiff and whip the cream light; mix the cream, eggs and sugar; flavor with vanilla; when the milk is quite cool stir in the cream. Beat until it begins to thicken and set aside until firm.

MRS. JOHN HOPE HULL (Georgia).

APPLE FLOAT.

Apples (large)	8
Powdered Sugar—Cupfuls	1
Eggs (whites)	4
Lemon Juice.	
Nutmeg.	

Stew apples until done; pass through a sieve; beat the eggs until stiff and stir in the sugar as for icing; stir the apple lightly in and season with lemon juice; grate nutmeg thickly over the top.

MRS. ARMISTEAD BURWELL.

ORANGE SHERBET.

Oranges	6
Lemons	1

Take the rind of 6 oranges and 1 lemon, to the peel add 1 quart of water, 1 pound of sugar; boil for five minutes. When the syrup cools add the juice of the oranges and lemon, put this to one side. Take 2½ quarts of milk, one pint of cream; heat 1 quart luke warm to the temperature of fresh milk. To the warm milk add one tablespoonful of liquid Rennet or one tablet of junket; add this quart of lukewarm milk to the rest of the milk and cream; sweeten to taste; freeze to the consistency of mush and add the fruit syrup. Use plenty of salt, as this is the secret of successful freezing.

MRS. CHARLES E. JOHNSON.

TIPSY SQUARE.

Take slices of stale Sponge Cake, or any cake that is convenient; pour over enough wine to season well; line a glass dish with it and pour over a boiled custard enough to fill the bowl. Sprinkle blanched almonds over the top.

CARAMEL CUSTARD.

Milk—Quarts	1
Eggs	6
Sugar—Tablespoonfuls	2

Nutmeg and Vanilla or Wine.

Scald but do not boil the milk and pour it over the yolks and sugar; when well mixed stir in the whites; flavor with nutmeg and vanilla, or wine if preferred. Set aside to cool.

For the Caramel take 1½ teacupfuls sugar and put in

a baking-dish on top of the stove to melt; when it begins to melt stir constantly to prevent burning; when sufficiently melted pour the custard (which has been allowed to cool slightly) into the dish with the Caramel and bake in a slow oven until firm. To be served cold. It is nice to have it baked in molds, and after it is thoroughly cold, turn out of the molds on a flat platter, when the Caramel covers it as a sauce.

MRS. BAUMANN.

BANANA CREAM.

Milk—Quarts	1
Eggs	3
Corn Starch—Tablespoonfuls	1
Sugar—Tablespoonfuls	5 or 6
Bananas (large)	3

Make a custard of the milk, yolks, sugar and corn starch and pour while hot over the bananas, which have been sliced; make a meringue of the whites, spread over the top and brown slightly in a slow oven. Serve cold.

MRS. BAUMANN.

FRUIT SALAD.

Oranges	4
Bananas	8
Pine-apple (sliced)—Small Cans	1

Peel oranges, take out seed and cut into small pieces; peel bananas and slice; cut up the pine-apple into small pieces, leaving out the hard core; put all together in a glass bowl, sprinkle the layers with powdered sugar, put in ½ cupful of the pine-apple syrup, and pour over all ½ pint sherry wine. If preferred serve without wine.

MRS. JAMES McKIMMON.

PINE-APPLE SHERBET.

Pine-apple (grated)—Cans	1
Lemons	4
Boiling Water—Pints	3
Sugar.	

Mix with sugar to taste and freeze.

LEMON SHERBET.

Lemons	3
Sugar—Pound	¾
Water—Quarts	1
Gelatine—Box	¼

Dissolve the gelatine in 1 pint cold water and pour over the other pint boiling; mix in the other ingredients.

MRS. DINWIDDIE.

STRAWBERRY SHERBET.

Strawberries—Quarts	2
Sugar—Pounds	2
Lemons	6
Water—Quarts	2

Pour one pound of the sugar over the berries; mash thoroughly and let stand awhile so as extract all the juice; pass it through a sieve so as to get rid of all seeds and pulp. Put the other pounds of sugar with the water; let it come to a boil, then take off to cool; to this add the juice of the lemons and then add the strained berry juice and then freeze. It is a good plan to boil the lemon rinds in the water. MRS. E. E. MOFFITT.

VANILLA ICE-CREAM.

Sweet Milk—Quarts	1
Eggs (whites)	6
Egg (yolk)	1
Sugar—Pounds	½
Cream (rich)—Quarts	1
Vanilla—Teaspoonfuls	1

Make a boiled custard of eggs, sugar and milk and when quite cold add the cream and vanilla. Sweeten more if necessary. Freeze.

MRS. JAMES McKIMMON.

ICE-CREAM WITH MACAROONS.

Make ice-cream as above and add before freezing 1 pound of macaroons, dried in the stove and pounded;

stir in some of the cream to make a paste and beat into the ice-cream when half frozen.

MRS. JAMES McKIMMON.

ICE-CREAM WITH PRESERVED GINGER.

To a gallon of plain cream add half a medium-sized jar of ginger, 2 pounds almonds (blanched and grated) and 1 tumblerful of sherry or a dash of Chartreuse.

MRS. GEORGE SNOW.

MIXED FRUIT ICE.

Oranges 3
Lemons 3
Bananas 3
Pulp of 3 large Apricots, equal to ½ can; or substitute the juice of Strawberries or Pine-apple.
3 cups Sugar in 3 cups Cold Water.

Cook water and sugar fifteen minutes, stir in the fruit and freeze.

APRICOT ICE.

Take a quart can of apricots and mash through a colander; add 1 quart of water and make very sweet, as the sweetness freezes out; freeze same as ice-cream. This is very pretty and particularly nice served in cups with the salad course. MRS. J. M. HECK.

ALMOND MOUSSE.

One quart of cream whipped as for syllabub with the necessary wine and sugar. When whipped as stiff as possible put into your freezer a layer of syllabub and a layer of chopped blanched almonds. Continue this until all is used up. Pack the freezer well with ice and salt; set aside for several hours until thoroughly solid.

MRS. IREDELL JOHNSON.

PEACH MOUSSE.

The fruit must be very ripe; peel and slice enough to make one quart. Rub through a sieve. After adding a

pint of sugar and mixing well add two quarts of whipped cream. Heap the mousse lightly in a mould or the can in an ice-cream freezer which has been packed in salt and ice; cover with ice and a piece of blanket. About twenty pounds of ice and two quarts of salt will be required for packing. Let stand for four hours. At serving time dip mousse in blood warm water for a moment and turn out on flat dish.

MRS. GEO. SNOW.

PICKLES, ETC.

CHOW-CHOW.

Cucumbers or Tomatoes—Gallon	½
Cabbage—Gallon	½
Onions—Dozen	1
Green Peppers—Dozen	½
Ground Mustard—Cupful	½
White Mustard Seed—Cupful	½
Turmeric (optional)—Tablespoonfuls	3
Celery Seed—Tablespoonfuls	3
Mace—Tablespoonfuls	1
Ground Cinnamon—Tablespoonfuls	1
Red Pepper	1
Sugar—Pounds	1
Vinegar enough to cover all.	

Chop cucumbers or tomatoes, also the cabbage, sprinkle with salt and let stand for 6 hours; then press out the water; pour boiling water over the onions (sliced fine) and let them stand awhile; then drain, mix with the cabbage and cucumbers, add the spices; and mix all well together; boil the sugar in enough vinegar to cover the whole, and pour boiling hot over the pickles. More sugar can be added if desired.

MRS. B. F. MONTAGUE.

PICKLES.

Green Tomatoes—Peck	½
Cabbage Heads	2
Onions	12
Cucumbers	25
Horse-radish (grated)—Pints	1
White Mustard Seed—Pound	½
Black Pepper (ground)—Teacupful	½
Celery Seed—Ounces	1
Tumeric—Tablespoonfuls	1
Vinegar—Gallon	½

Brown Sugar—Pounds 3
Mustard (medium size)—Boxes 2
Cinnamon to taste.

Cut all in small pieces, pack in salt over night and draw off in the morning; soak two days in vinegar and water, again draw off and mix in the spices; boil vinegar and sugar and pour in while hot; repeat three mornings, then mix mustard and ½ pint of salad oil; add when cool. MRS. LEO. D. HEARTT.

UNIVERSAL PICKLE.

Vinegar—Quarts 6
Salt—Pounds 1
Good Mustard—Pounds 1
Cloves—Ounces 1
Stick Ginger—Ounces 1
Mace—Ounces 1
Black Pepper—Ounces 1
Allspice—Ounces 1
Tumeric—Ounces 1
1 tablespoonful of Powdered Capsicum if you wish it very hot.

Let vinegar and salt come to a boil; then add the mustard and tumeric after mixing to thin paste with cold vinegar. Tie spices in muslin bags and drop in vinegar while at boiling point. Keep in stone jar closely covered. Add sufficient sugar to suit the taste.

This mixture will keep indefinitely, and cucumbers or any vegetable may be gathered, washed and dropped into it and it will be ready for use in two or three weeks' time. This is especialy nice for cabbage quartered and packed firmly in the mixture.

CUCUMBER PICKLE.

Cucumbers—Gallons 5
Sugar—Pounds 15
Cinnamon—Ounces 12
Mace—Ounces 3
Ginger—Ounces 4

Allspice—Ounces	2
Celery Seed—Ounces	2
Cloves—Ounces	1
Salt—Tablespoonfuls	2

Put sugar and spices into a kettle with 4 pints of strong vinegar; boil half an hour; allow to cool and then add 6 pints of cold vinegar. See that the jar is full and pickles under vinegar. Cover close and keep dry.

MRS. A. M. McPHEETERS.

ARTICHOKE PICKLE.

Artichokes—Pecks	1
Vinegar—Gallons	1
Brown Sugar—Pounds	1

Wash artichokes clean, but do not scrape; put in stone jar; put vinegar in kettle over fire; throw in handful of mixed spices; bring to a boil, pour over the artichokes and tie up while hot.

TOMATO MARMALADE.

Ripe Tomatoes—Pounds	10
Sugar—Pounds	5
Vinegar—Pints	1

Peel tomatoes, add sugar and vinegar and stew to a pulp; throw in a handful of whole allspice and cloves. Put up in 1 pint self-sealing jars.

GREEN TOMATO PICKLE.

Green Tomatoes—Pecks	1
Onions (sliced)—Dozen	½
Mustard—Boxes	1
Mustard Seed—Ounces	1
Cloves—Ounces	1
Allspice—Ounces	1
Black Pepper—Ounces	1
Ginger—Ounces	1
Tumeric—Ounces	1
Brown Sugar—Pounds	1

Cut tomatoes in thin slices and sprinkle with salt; let stand 3 or 4 hours, then press the briny water from them; put the tomatoes into a kettle with alternate layers of onions, mustard and spices, cover the whole with strong vinegar and boil soft.

MRS. JAMES WILLIAMSON.

YELLOW CABBAGE PICKLE.

Vinegar—Gallons	2½
Brown Sugar—Pounds	7
White Mustard Seed—Pounds	1
Mustard—Bottles	1
Ginger—Pounds	1
Turmeric—Pounds	½
Nutmeg—Ounces	2
Mace—Ounces	2
Allspice—Ounces	2
Cloves—Ounces	2
Celery Seed—Ounces	2
Horse-radish (scraped)—Pounds	1
Lemons (sliced)	6
Onions—Dozen	2

Scald cabbage in strong salt water until you can pierce with a straw; drain for a day; put in plain vinegar for a night; then let drain another day before adding the spiced vinegar. Also scald the onions, sprinkle with salt for a day, drain off the water and then add to spiced vinegar.

MRS. MUMFORD McGEHEE.

STUFFING FOR PEPPERS.

White Mustard Seed—Tumblerfuls	1
Celery Seed—Tablespoonfuls	4
Horse-radish (grated)—Tumblerful	½
Cloves (pounded)—Teaspoonfuls	1
Allspice—Teaspoonfuls	1
Mace—Teaspoonfuls	1
Ginger—Tablespoonfuls	1
Brown Sugar—Pound	½
Sweet Oil—Teacupful	½

Chopped Garlic to season.

Chop and scald cabbage and press all the water out, then add seasoning; after taking the peppers out of brine soak for a day in clear water, then in vinegar several days before stuffing. MRS. ELLEN MORDECAI.

HIGDEN SALAD.

Green Tomatoes (sliced)—Gallons	1
Cabbage (chopped)—Gallons	1
Onion (chopped)—Pound	1
Mustard (made)—Tablespoonfuls	5
White Mustard Seed—Gills	3
Allspice (ground)—Tablespoonfuls	2
Cloves (ground)—Tablespoonfuls	2
Salt—Gill	1
Brown Sugar—Pounds	1
Celery Seed—Tablespoonfuls	3

1 Dozen Green Peppers chopped fine or one tableful of ground black pepper.

Let cabbage, onion and tomatoes stand over night in salt, drain off, rinse in cold water and add seasoning; mix three quarts of vinegar well with the above and allow to boil until tender.

PEPPER SAUCE.

Ripe Bell Peppers—Dozen	4
Vinegar—Quarts	2
Water—Quarts	1
Horse-radish—Tablespoonfuls	3
Onions (chopped fine)	5
Strong Pepper—Pods	1 or 2

Put all the ingredients into a kettle and boil till soft, then rub through a sieve and season to taste with salt and spice and a little sugar; again boil 10 minutes, then bottle and cork. MRS. T. B. YANCEY.

CHILLI SAUCE.

Ripe Tomatoes—Bushels	½
Onions (large)	4

Red Pepper (chopped fine)—Pods	4
Sugar—Tablespoonfuls	10
Salt—Tablespoonfuls	5
Vinegar—Teaspoonfuls	9

Boil one hour and bottle hot.

MRS. B. S. SKINNER.

TOMATO CATSUP.

Ripe Tomatoes—Pecks	1
Vinegar—Quarts	1
Juice Tomatoes—Gallon	½
Sugar—Teacupfuls	1
Salt—Tablespoonfuls	1
Black Pepper—Tablespoonfuls	1
Mustard—Tablespoonfuls	3
Cloves—Tablespoonfuls	1
Mace—Tablespoonfuls	1
Celery Seed—Tablespoonfuls	1
Ginger—Tablespoonfuls	1
Allspice—Tablespoonfuls	1
Cinnamon—Tablespoonfuls	1

Split the tomatoes and put them in a preserving-kettle without any water and boil till quite done, stirring often to prevent burning; strain through a colander first, then a hair sieve, to get as much pulp as possible; wash kettle, then return to the fire with all ingredients and boil to the consistency of thick honey. Set aside until next day, and should any watery substance arise to the top boil again; if not, bottle. MISS LOUISE HAMBLIN.

CUCUMBER CATSUP.

Pulp Grated Cucumber—Pints	1
Sugar—Tablespoonfuls	2
White Mustard Seed—Tablespoonfuls	2
Ground Mustard—Tablespoonfuls	2
Onions (grated)	1 large or 2 small
Vinegar—Pints	½

Cover with a little vinegar. MRS. MOFFITT.

WATERMELON SWEET PICKLE.

¾ pound of Sugar to each pound of Fruit.
3 pints of Vinegar to each 7 pounds of Fruit.

Prepare the rinds of 2 large melons; let stand over night in weak salt water; rinse off and scald until tender in a weak tea of alum and peach-tree leaves; rinse again in pure water; place in preserving-kettle and pour over the above syrup, adding mace, cinnamon, white mustard seed and ginger. Cook very slowly a long time until the fruit is very clear. MRS. MOSES.

CUCUMBER SWEET PICKLE.

Cucumbers—Pounds	1
Sugar—Pounds	½
Cinnamon—Ounces	½
Cloves—Ounce	½

Pare, take out seed and cut in thin strips large yellow cucumbers; to enough vinegar to cover them add the sugar and spices and let stand 3 days; pour all into a kettle and heat until the cucumbers are sufficiently soft to pierce through with a straw; put in a jar to stand one day, then pour off vinegar, scald, and again pour all into a jar and tie tightly. MRS. STEVENS.

SPICED FRUIT.

Fruit—Pounds	7
Sugar—Pounds	3
Vinegar—Pints	1
Cinnamon (sticks)—Ounces	1
Cloves—Ounce	½
Allspice (whole)—Ounce	½

Heat vinegar, sugar and spice, add fruit and cook as preserves. MRS. B. S. SKINNER.

MISCELLANEOUS.

CHEESE SOUFFLE.

Grate or chop fine ½ pound of cheese; stir in 1 pint of boiling milk and ¼ pound of grated bread crumbs; pour over the cheese; stir together, adding 2 teaspoonfuls butter, salt and pepper; beat well 3 eggs; add to the above, put all into a shallow baking-dish, well greased, and bake a light brown. A good side dish for dinner.

BROILED TOMATOES.

Select large, firm tomatoes; cut crossways in half without peeling, or, if tomato is very large, into three thick slices, at least an inch thick; have ready a hot griddle; drop bits of butter on it; lay on the slices carefully, sprinkle well with salt and pepper; let brown on one side; turn carefully and again sprinkle with salt and pepper. When both sides are browned lightly remove to hot flat dish and lay a bit of butter on each slice.

MRS. McKIMMON.

SIDE DISH OF TOMATOES.

Canned Tomatoes—Quarts	1
Butter—Tablespoonfuls	2
Flour—Tablespoonfuls	2
Cloves	8
Onion—Small Slice	1
Sugar (scant)—Tablespoonfuls	1

Cook tomatoes, cloves and onion ten minutes; heat butter on separate pan; add flour and stir over fire till smooth and brown; strain tomatoes through colander; add above mixture; cook few minutes longer; season with pepper, salt and sugar.

MRS. BAUMANN.

LYONNAISE POTATOES.

Cut 8 cold boiled Irish potatoes into large dice; put into a hot frying-pan 2 ounces of butter; fry in it an

onion cut into thin slices; throw in potatoes and toss about; let cook for six minutes, seasoning with salt and pepper; when well browned turn into a hot dish with chopped parsley. Lyonnaise potatoes accompany broiled beefsteak or mutton chops at supper.

A BREAKFAST DISH OF POTATOES.

Slice raw Irish potatoes thin; put in sauce-pan with milk to cover, salt and pepper; let cook till potatoes are tender, but not mushy; then add a level teaspoonful of flour mixed smooth into a large tablespoonful of butter; stir well until butter is melted and serve in covered dish.

CHEESE STRAWS.

Flour—Quarts 1
Cheese (grated)—Pound ..... ½
Butter and Lard.

Make a rich pastry of the flour and equal quantities of the butter and lard; roll out thin and sprinkle half the cheese on it; work that in, roll again and sprinkle the remainder of the chees; work in, roll thin and cut in narrow strips, twist and bake.

MRS. GEORGE GREEN (Wilson).

MOLASSES TAFFY.

Molasses—Pints 1
Sugar—Pounds 1
Butter—Pound ..... ¼
Peanuts—Quarts 1

MISS ADELAIDE BOYLAN.

COCOANUT CANDY.

Cocoanuts 2
Granulated Sugar—Pounds 2½
Vanilla—Teaspoonfuls 1

Wet sugar with milk of cocoanut and let cook as for icing until it ropes; then add grated cocoanuts and cook

a few minutes, stirring constantly; pour into a bowl, add vanilla and stir until it begins to harden; then spread on buttered dish and cut in squares.

MRS. B. R. LACY.

JELLIED CHICKEN.

Boil a chicken in as little water as possible until the meat can be easily picked from the bones; manage to have about 1 pint of the water when done; pick the meat very fine, removing all bones, skin and gristle; skim the fat from the water and add 1 ounce of butter, a little salt and pepper and half a package of gelatine well dissolved. Put chicken in a mold wet with cream and pour over the water boiling hot.

MRS. MERRIMON.

CHOCOLATE CARAMELS.

Chocolate—Pound	½
Butter—Pound	½
Milk—Pints	1
Nice Brown Sugar—Pounds	3

Cook ingredients one-half hour, stirring all the time; try in water, and if it breaks instead of pulling it is done; add vanilla and pour on buttered dish. When cool cut in squares.

MRS. BAUMANN.

CHICKEN AND SWEET-BREAD CROQUETTES.

One pint of chicken and sweet-bread mixed, finely chopped; boil a cup of cream thickened with a tablespoonful of flour; rubbed with two of butter, salt and pepper to taste, a teaspoonful of finely chopped onion; let boil a few minutes, then add two eggs (well beaten) and allow to cool; stir in chicken and sweet-bread; mould into shape, handling lightly; roll in cracker dust, then egg and again in cracker dust. Fry in boiling lard.

MRS. GEORGE WATTS.

FIG PRESERVES.

In one gallon of water dissolve a lump of alum as large as the end of your thumb; bring to a boil, pour

over the figs and allow to stand one minute, then drain off water and weigh the figs; to 1 pound of figs allow ¾ pound of sugar; put in kettle a layer of figs then one of sugar, adding a litle water to keep figs covered; flavor with lemon or ginger root, or both, and boil until figs are clear. Always keep figs under syrup. They should be perfectly ripe. MRS. DUNCAN.

SCALLOPED EGGS.

Boil six eggs hard; slice thin; place a layer of bread crumbs in a baking dish, then a layer of egg, pepper and salt, bits of butter, and so on until dish is filled; let last layer be crumbs and butter; pour ½ cupful milk over it and bake a few minutes.

MRS. L. E. HEARTT.

APPLE JELLY.

One peck wine-sap apples; peel half the apples; divide all into quarters; put in a porcelain vessel, cover with cold water, put on the back of the stove and simmer slowly until soft; have two flannel bags (one yard flannel will make the two), strain and press first through one bag and then through the other; to every pint of juice add ¾ pound sugar and let it boil until it blisters and pops on the surface, then boil 3 minutes longer.

MRS. CHARLES JOHNSON.

A DELICIOUS BEVERAGE.

Apollinaris—Bottles 1
Lemons 4
Fruit Syrup—Cupfuls 1
Raspberry, Pine-apple or Orange as preferred.
Cracked Ice.

Mix and shake well. Slightly frozen a pine-apple or orange sorbet will result. MRS. W. H. PACE.

BAKED POTATO PUFF.

Irish Potatoes (large) 6
Eggs 4

Butter size of an egg.
Milk.

Boil the potatoes; when done mash well; beat eggs separately; beat yolks into the potatoes; add butter and milk enough to make thin; salt to taste; beat in whites last; put in a baking-dish and brown.

MRS. L. E. HEARTT.

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